

# Garlic Basil Chicken

Recipe By *Sina Mizrahi*



**Cooking and Prep:**   
1.5 h

**Serves:**  2

**No Allergens**

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Passover, Yom

Kippur

**Diet:** Gluten Free, Low Carb,

Sugar Free, Low Fat, Paleo

**Source:** Relish by Binah

Magazine

## Ingredients (7)

### Main ingredients

- 1 pound chicken breast, sliced
- 2 tablespoons **Bartenura Olive Oil**
- salt, to taste

pepper, to taste

1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**

1 cube **Gefen Frozen Basil**

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### Sommelier Suggests

**Castel La Vie Blanc**

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## Start Cooking

### For the Chicken

1. Marinate the chicken in the oil, salt, pepper, garlic, and basil for at least one hour or overnight.
2. Heat a grill pan or skillet over medium heat, and cook the chicken until it is nicely browned and cooked through, about seven to eight minutes per side.

#### Note:

These recipes all work just as well with up to 1½ pounds of chicken. If you're cooking for a larger crowd, increase the rest of the ingredients to match.

#### Tip:

If you don't have time to marinate the chicken, you can rub the spice mixture on just before cooking, though the flavors will be more intense the longer it marinates.