

Savory Chili Basil Chicken

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 45 m

Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

This elegant chicken is easy enough to prepare as a dinner, yet elegant enough to grace a Shabbos table, as well. The unique combination of ingredients is not only very tasty but also easy to prepare with ingredients that you probably already have in your kitchen.

Ingredients (11)

Sauce

- 1 (12-oz.) bottle chili sauce
- 2 tablespoons olive oil
- 2 tablespoons **Baron Herzog Chenin Blanc** or other white wine
- 2–3 cloves garlic, crushed or 2-3 cubes **Gefen Frozen Garlic**
- 3 tablespoons chopped fresh basil leaves or 9 cubes **Dorot Gardens Frozen Basil**

dash of hot sauce (I use Frank's Original Hot Sauce)

Chicken

8 pieces of chicken (bottoms or quarters)

salt, to taste

paprika, to taste

onion powder, to taste

garlic powder, to taste

Start Cooking

Chicken

1. Preheat oven to 350 degrees Fahrenheit.
2. Place chicken pieces in a 9- x 13-inch pan. Season with salt, paprika, onion powder, and garlic powder. Cover with foil and bake 45 minutes.
3. Mix chili sauce, olive oil, white wine, garlic, chopped basil, and hot sauce in a medium-sized bowl. Smear evenly over the chicken pieces, then return pan to oven and bake another 45 minutes until cooked through and tender.