

Herb-Bundle Chicken

Recipe By Rivky Kleiman



Cooking and Prep:  20
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Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

Chicken right off the grill, crisp and succulent, earns a solid 10 in flavor.

Prepared over this bundle of herbs, it can only be described as sheer delicacy.

Ingredients (9)

Chicken

6–8 dark (baby) chicken breasts

Haddar Kosher Salt, to taste

pepper, to taste

Herb Bundle

- 1 bunch scallions
- 1 head garlic, peeled and smashed (smash each clove with the side of a knife)
- 4 springs fresh rosemary

White Wine Baste

- 2 tablespoons melted margarine (use soy-free, if needed)
 - 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**
 - 1/4 cup **Baron Herzog Chenin Blanc** or other white wine
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Start Cooking

For the Chicken

1. Sprinkle chicken breasts lightly with kosher salt and pepper. Spray grill grates with cooking spray. Sear chicken for three minutes each side. Remove to a pan.
2. Layer the herb bundle over the grates by spreading the scallions and rosemary sprigs in a single layer. Lay the smashed garlic cloves on top and then cover with the chicken breast.
3. Combine the baste ingredients in a small bowl. Brush the chicken with the baste and cook an additional four to five minutes until the chicken is cooked through.
4. Lay the herb bundle on the bottom of a platter. Top with grilled chicken.