

Grilled Chicken Breasts with Chimichurri Sauce

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  6

Contains:  

Preference: Meat

Difficulty: Medium

Occasion: Sukkot

Diet: Low Carb

Source: Family Table by

Mishpacha Magazine

Cuisines: Mexican

Grilled chicken is always delicious (when cooked right). Add this zesty sauce, with its fresh flavors and bright colors, for a special treat.

Ingredients (13)

Chicken

6 chicken breasts

Marinade

1/4 cup **Bartenura Extra-Virgin Olive Oil**

1 tablespoon **Gefen Soy Sauce**

- 1 teaspoon balsamic vinegar
- 3 cloves garlic, minced, or 3 cubes **Gefen Frozen Garlic**
- freshly ground black pepper

Chimichurri Sauce

- 1 cup flat Italian parsley leaves
 - 3 cloves garlic, peeled
 - 1/2 cup **Bartenura Extra-Virgin Olive Oil**
 - 1/4 cup **Kedem Red Wine Vinegar**
 - 2 tablespoons water
 - 1/4 teaspoon red pepper flakes
 - 1 teaspoon salt
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Start Cooking

Prepare Chicken

1. In a small bowl, combine all the ingredients for the marinade.
2. Place chicken in a thick resealable plastic bag along with marinade and let marinate in the refrigerator for 30 minutes or up to 24 hours.
3. Preheat your grill and barbecue chicken over indirect heat.
4. Flip over after four to five minutes and cook until meat is no longer pink in the center — about 8–10 minutes in total.
5. Meanwhile, place all sauce ingredients into a food processor fitted with the "S" blade and process until smooth.
6. Pour over chicken when ready to serve.

Note:

Chimichurri sauce can be refrigerated for up to one week.