

# Best Ever Grilled Baby Chicken

Recipe By Rivky Kleiman



Cooking and Prep:  40  
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Purim

Diet: Gluten Free, Sugar Free

Source: Family Table by

Mishpacha Magazine

This is a combination of flavors that hits the spot every time. I'm sure it will earn the title of "best ever grilled chicken" in your home, too. Serve with [Cranberry Couscous Salad](#)

## Ingredients (5)

### Chicken

- 6 boneless skinless chicken thighs
- 2 tablespoons [Galilee's Silan](#) or honey

### Marinade

- 1/4 cup prepared white horseradish (gluten-free if needed)
- 1/2 cup mayonnaise



1/4 cup Dijon mustard

## Start Cooking

### Marinate

1. Make marinade by combining mayonnaise, horseradish, and mustard in a large ziplock bag.
2. Place chicken cutlets in marinade and toss to coat. Allow to marinate for 30 minutes.

### Grill the Chicken

1. Preheat an indoor grill or grill pan. Grill chicken three to four minutes on one side.
2. Drizzle with silan and turn over chicken, then grill for an additional three to four minutes.

#### Note:

Serve with [Cranberry Couscous Salad](#).

#### Variation:

Alternatively, you can bake the chicken uncovered in a preheated oven on 400 degrees Fahrenheit (200 degrees Celsius) for 30 minutes. In this case, drizzle on silan before baking, and there's no need to turn it over in the middle.

### Credits

Photography: Moishe Wulliger

Styling: Renee Muller