

Sumac Grilled Chicken with Sundried Tomato and Olive Tapenade

Recipe By Erin Grunstein



Cooking and Prep:  1
h 15 m

Serves:  5

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Paleo, Gluten Free, Low

Fat, Low Carb, Sugar Free

This Mediterranean chicken is incredibly flavourful and a delicious addition to your summer grilling.

Ingredients (10)

Main ingredients

- 5 boneless skinless chicken breast, cut into scallopini
- 2 tablespoons **Gefen Extra-Virgin Olive Oil**
- 2 tablespoons store-bought olive tapenade or chopped kalamata olives
- 4 cloves garlic, minced
- 4 sun-dried tomatoes (in oil), chopped in tiny pieces
- 2 teaspoons sumac

2 tablespoons fresh basil, chopped finely

zest of 1 lemon

1 tablespoon capers

Sommelier Suggests

[Ovadia Estates Chianti](#)

Start Cooking

Marinate

1. Mix together all ingredients besides chicken. Coat chicken in the marinade (you can reserve some marinade for garnish later or you can make a bit extra). Allow to marinate for about an hour.

Grill

1. Grill for about five minutes per side.