

Marinated Chicken with Roasted Shallot and Red Pepper Chutney Sauce

Recipe By *Rivky Kleiman*



family table

Mishpacha

Cooking and Prep:  1
h 10 m

Serves:  8

Contains: 

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Low Carb

Source: Family Table by
Mishpacha Magazine

In my home beef is always first choice. When I introduced this recipe to my family one Friday night, the reaction was shocking. The chicken was actually finished before the prime rib. Need I say more?

Ingredients (12)

Chicken Marinade

- 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**
- 1/4 cup **Gefen Soy Sauce**
- 1 tablespoon **Tuscanini Balsamic Vinegar**
- 2 tablespoons olive oil

Roasted Shallot and Red Pepper Chutney Sauce

- 1 red pepper, cut in slices
 - 3 shallots, peeled and sliced in rings
 - olive oil, for drizzling
 - 2 cloves garlic
 - 1/2 cup **Kedem Red Wine Vinegar**
 - 1/2 cup brown sugar
 - 1 tablespoon **Tuscanini Tomato Paste**
 - 1/8-1/4 teaspoon crushed red pepper flakes *(optional)*
-

Start Cooking

Make the Chicken

1. Place marinade ingredients in a one gallon ziplock bag. Mix well. Place chicken cutlets in bag and coat well with marinade. Place in refrigerator and marinate overnight.
2. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius). Place chicken cutlets on a baking paper-lined baking sheet. Bake for 30–35 minutes.

Make the Chutney Sauce

1. Preheat oven to 450 degrees Fahrenheit (230 degrees Celsius). Place pepper and shallot slices on a small lined baking sheet. Drizzle with olive oil. Bake for 15–20 minutes, turning once. Allow to cool.
2. Transfer the roasted red pepper and shallots to a food processor or blender. Add two cloves garlic and 1/2 cup red wine vinegar. Pulse until smoothly blended.
3. Transfer to a small saucepan. Add in brown sugar and tomato paste, and red pepper flakes if desired. Bring to a boil and simmer for 10 minutes.
4. To serve, either plate each cutlet with a Tbsp of chutney sauce on top, or serve it platter style with a bowl of chutney sauce in the center or passed around.