

CHIMICHURRI CHICKEN



SERVING SIZE

6



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Chicken Thighs, Boneless and Skinless (about 8 pieces)	2 lbs. (about 8 pieces)	Vinegar	2½ tbsp.
Fine Sea Salt	½ tsp.	Dried Oregano, (or fresh oregano)	½ tsp.
Flat-leaf Parsley, Finely Chopped	1 cup	Fine Sea Salt	¼ tsp.
Garlic Cloves, Finely Minced	4	Freshly Ground Black Pepper	¼ tsp.
Extra Virgin Olive Oil	⅓ cup	Red Pepper, Crushed	



PREPARATION

- Sprinkle the chicken thighs with sea salt and set aside.
- In a bowl, mix parsley, garlic, olive oil, vinegar, oregano, salt, black pepper, and crushed red pepper. Stir well to enhance the chimichurri sauce.
- Pour half of the chimichurri sauce over the chicken and let it marinate for at least 30 minutes (or overnight for best flavor).
- Heat a grill or skillet over medium heat.
- Cook the chicken for 5-7 minutes per side, until golden brown and fully cooked.
- Drizzle the remaining chimichurri sauce over the cooked chicken and enjoy!