

Herb Grilled Chicken

RECIPE

INGREDIENTS

- 2 lbs. boneless skinless chicken thighs
(6 pieces, trim visible fat)
- 6 Tbsp olive oil
- 3 Tbsp fresh lemon juice
- 1/2 cup chopped fresh basil
- 1/2 cup chopped fresh parsley
- 1 Tbsp minced fresh oregano
- 1 Tbsp minced fresh rosemary
- 2 tsp minced fresh thyme
- 1 Tbsp minced garlic
- Salt and freshly ground black pepper,
to taste

YIELDS: 6 SERVINGS

PREP TIME: 15 MINUTES

MARINATING: 1 HOUR

COOK TIME: 15 MINUTES

TOTAL TIME: 1.5 HOURS

DIRECTIONS

1. In a medium mixing bowl whisk together olive oil, lemon juice, basil, parsley, oregano, rosemary, thyme, and garlic. Season with salt and pepper to taste.
2. Place chicken in a gallon size resealable bag. Pour marinade mixture over chicken. Seal bag while pressing out excess air.
3. Rub marinade over chicken while turning pieces to coat with herbs and garlic until it's evenly distributed.
4. Transfer to refrigerator and let marinate 1 - 8 hours.
5. Preheat a gas grill over medium-high heat to about 425 degrees.
6. Grill chicken until center registers 165 degrees in thickest portion, about 5 minutes per side.
7. Let rest a few minutes before serving. Garnish with more fresh basil and parsley if desired.
8. Enjoy with our Open Source Rosé or your favorite Hawk Haven wine!