

Balsamic Chicken



Preparation: 15 minutes | Cooking: 15 minutes | Servings: 6

Ingredients:

- 1/2 cup balsamic vinegar
- 3 tablespoons extra virgin olive oil
- 1 tablespoon fresh basil, minced
- 1 tablespoon fresh chives, minced
- 2 teaspoons grated lemon zest
- 1 garlic clove, minced
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 6 boneless skinless chicken thighs (1-1/2 pounds)

Instructions:

Whisk together all ingredients except the chicken. In a bowl, toss the chicken with 1/3 cup of the vinegar mixture and let stand for 10 minutes. Grill the chicken, covered, over medium heat, or broil 4 inches from the heat, until a thermometer reads 170°F, 6 to 8 minutes per side. Drizzle with the remaining vinegar mixture before serving.