

Chimichurri Chicken



Chimichurri sauce:

- 1 cup curly parsley leaves
- 1 cup olive oil
- 1 Tbl fresh lemon juice
- 1 tsp. Cracked black pepper
- 6 cloves garlic
- ½ tsp salt

Skewers:

- 1 lb boneless, skinless chicken breast, cut into 1-inch wide strips.

For chimichurri sauce, put all ingredients into blender or food processor and blend until smooth. Put half of the sauce into a glass bowl or plastic food bag. Add chicken; turn to coat well. Marinate in the refrigerator at least 1 hour and up to 4 hours. Refrigerate the other half of the sauce.

Prepare charcoal grill or heat broiler. While grill heats, soak wooden skewers in water at least 20 minutes so they don't burn.

Thread chicken onto skewers. Grill, basting occasionally with the sauce, until chicken is no longer pink and edges are slightly golden, 10-15 minutes. Serve immediately with reserved sauce for dipping.

Prep Time: 15 minutes.

Marinating Time: up to 4 hours

Cook Time: 10-15 minutes.

Yields 4-6 appetizer servings.