

GRILLED BUTTERMILK CHICKEN

Preparation: 10 mins. | Cooking: 10 min | Servings: 12

INGREDIENTS

*12 boneless skinless chicken breast halves
(about 4 1/2 pounds)
4 garlic cloves
4 fresh thyme sprigs
1 1/2 cups buttermilk
1/2 tsp. salt*



INSTRUCTIONS

Place the buttermilk, thyme, garlic and salt in a large bowl or shallow dish. Add chicken, and turn to coat. Refrigerate 8 hours or overnight, turning occasionally. Drain chicken, discarding marinade. Grill, covered, over medium heat until a thermometer reads 165°, 5-7 minutes per side. Pair with your favorite vegetable or salad.