

HERBED BALSAMIC CHICKEN

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

INGREDIENTS

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



INSTRUCTIONS

Whisk together all ingredients except chicken. In a bowl, toss chicken with 1/3 cup vinegar mixture; let stand 10 minutes. Grill chicken, covered, over medium heat or broil 4 inches from heat until a thermometer reads 170°, 6-8 minutes per side. Drizzle with remaining vinegar mixture before serving. Pair with a side salad or your favorite vegetable!