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Grilled Chicken in a Vidal Blanc Marinade



Amount	Unit	Ingredient
1/2	cup	Old York Cellars Vidal Blanc
2	tbsp	Italian parsley, finely chopped
2	tbsp	Fresh oregano, chopped
1/4	cup	Olive oil
1		Lemon juice and zest of lemon
2		Finely chopped garlic cloves
3	tbsp	Finely chopped black olives
1/2	tsp	Salt
1/2	tsp	Black pepper
4		Boneless skinless chicken breasts

In a glass baking dish, mix all ingredients together, except the chicken breasts.

Add chicken breasts and flip to coat well.

Cover the dish with a plastic wrap and let marinate in the fridge for at least 2 hours.

Set the barbecue to medium-high heat.

Put chicken breasts on a greased grill (keep the marinade), close the cover of barbecue and cook for about 7 minutes (baste the chicken breasts with the marinade a few times).

Flip the chicken breasts and keep cooking for about 5 minutes or until the chicken is golden and not pink inside.

Serve with yogurt and garlic sauce.

OPTIONAL YOGURT & GARLIC SAUCE

In a bowl, mix 1 cup plain yogurt with 1/4 cup sour cream, 2 tbsp fresh parsley (finely chopped), and 1 garlic clove (finely chopped).

Add salt and pepper.

Cover and put in fridge for at least 4 hours.

Cheers & Enjoy!