

Charred Chicken w. Chimichurri

Source: ladlesandlupine.com

Ingredients

For the chicken

1 whole chicken, cut up
1/4 cup olive oil
1/4 cup red wine vinegar
2 tablespoons minced garlic
1 teaspoon fennel seeds
1 teaspoon dried oregano
1 teaspoon crushed red pepper flakes
salt and pepper to taste

For the chimichurri

1 shallot
4 garlic cloves
1 freshno chili or jalapeno
1/2 cup parsley
1/2 cup cilantro
1/4 cup mint
1 tablespoon oregano
1 teaspoon salt
1 teaspoon black pepper
1/2 cup red wine vinegar
1 cup olive oil

Directions

Make the marinade. Combine everything for the chicken except the meat itself in a small mixing bowl. Whisk until it all comes together and then pour everything into a large ziplock bag.

Prep the chicken. Remove the chicken from the packaging and rinse under cold running water. Pat the chicken dry and add to the ziplock bag. Swish everything around to evenly coat and allow the meat to marinate for 30 minutes.

Make the chimichurri. While the chicken marinates, combine everything for the chimichurri in a food processor except for the olive oil. Pulse the mixture until everything is finely minced. Slowly add the olive oil to the mixture with the processor running. Taste and adjust the flavor with salt and pepper to taste.

Grill the chicken. Preheat the grill and spray with cooking spray. Grill the chicken over low heat until cooked through, about 15 minutes. Coat the chicken with the excess marinade, being mindful of the flames that will pop up. The internal temperature should read 165 in the thickest piece of meat when it is cooked through.

Serve. Allow the meat to rest for 10 minutes prior to serving. Garnish with a few lemon wedges and serve with the chimichurri.