

# Balsamic Grilled Chicken

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## Ingredients:

2 pounds boneless skinless chicken breasts or thighs with bone and skin  
¼ cup extra virgin olive oil  
1 Tbsp balsamic vinegar  
1 tsp minced garlic cloves  
Dash of salt  
Dash of pepper

## To Freeze:

Add chicken to a labeled freezer Ziploc bag.  
Mix other ingredients together and pour over chicken.  
Seal bag and gently squeeze bag and move chicken around until it is coated with marinade.  
Lay flat in freezer and freeze.

## To Serve:

Thaw.  
Grill on both sides until chicken is no longer pink inside and juices run clear.  
Or roast in 350\* oven in greased baking dish, uncovered, for 35-40 minutes or until juices run clear and it is cooked through. If using chicken

with skin, place in the baking dish with skin side up and coat with  
marinade.