

# Grilled Chicken with Chimichurri Sauce

## Chicken Herb Marinade

1 4-5 pound whole chicken, cut into pieces  
1/2 cup extra-virgin olive oil  
1 large shallot, chopped  
2 large cloves of garlic, peeled and smashed  
1/3 cup coarsely chopped fresh basil  
1/3 cup coarsely chopped fresh Italian parsley  
2 tablespoons chopped fresh rosemary  
2 tablespoons chopped fresh thyme  
4 teaspoons salt  
2 teaspoons pepper

## Chimichurri Sauce

2 cups packed fresh Italian parsley leaves  
4 medium garlic cloves, peeled and smashed  
1/4 cup packed fresh oregano leaves  
1/4 cup red wine vinegar  
1/2 teaspoon red pepper flakes  
1/2 teaspoon kosher salt  
pinch freshly ground black pepper  
1 cup extra-virgin olive oil

1- Place chicken in a glass baking dish. In a food processor or blender, place all marinade ingredients and blend until finely chopped. Rub herb marinade all over chicken; cover and chill at least 4 hours or overnight.

2- Place parsley, garlic, oregano, vinegar, red pepper flakes, salt, and pepper in a food processor or blender. Blend until finely chopped, with the motor running, add oil in a steady stream. Transfer sauce to an airtight container and let stand at room temperature for at least 2 hours to allow the flavors to meld. Before serving, stir and add any additional seasoning as desired. May be stored in the refrigerator for up to 1 week.

3- Prepare barbecue (medium heat). Rub excess marinade off chicken, leaving some marinade still clinging. Grill chicken covered until cooked through, turning occasionally, about 30 minutes. Transfer chicken to platter and spoon some chimichurri sauce over chicken.