

## **Mediterranean Grilled Chicken (a NowICanEatCake recipe)**

### **Fetch This:**

12 oz. of chicken breasts, split in half or flattened (about 4 chicken breasts cut in half)

#### **\*\*\*Marinade\*\*\***

- 3 T. garlic in fused red wine vinegar
- 1 T. extra virgin olive oil
- 1 t. oregano, dried
- ½ t. pepper
- 1 t. salt
- 2 T. greek yogurt, plain

#### **\*\*\*Mediterranean Salsa\*\*\***

- 1 large tomatoes, seeded, diced small
- ¼ c. sweet red or orange bell pepper, diced small
- ½ c. cucumber, diced small
- 12-15 black olives, sliced in half
- ½ oz. goat cheese or feta cheese, crumbled (I used fresh mozzarella)
- ½ t. oregano
- 1 clove garlic minced
- 1 T. greek yogurt, plain
- 1 t. fresh basil
- 1 pinch salt
- 1 T. garlic infused red wine vinegar
- 1 t. lime juice
- Balsamic Glaze (optional)

### **Do This:**

1. Place chicken in a shallow bowl; set aside.
2. In a bowl, add all of the marinade ingredients, mix until combined. Pour over chicken. Cover chicken and refrigerate for at least two hours.
3. Meanwhile, to make the salsa, add all the salsa ingredients together and refrigerate until ready to use.
4. Set grill over medium heat.
5. Place chicken on grill and cook for 5m; flip chicken and cook for about 3 minutes or until no longer pink.
6. Serve salsa over top of chicken and drizzle with balsamic glaze.

Note: If you do not have garlic infused wine vinegar, add about ¼ t. minced garlic to the marinade. You throw everything together in a bowl over a couple of chicken breasts cut in half, throw it in the fridge for a couple of hours. You take 10m to make this delicious salsa, throw that in the fridge. Then when it's time to eat, you take everything out of the fridge, another 10m to grill the chicken breasts. Top with your salsa and BOOM! Time to eat. It really doesn't get much easier folks!