

Sweetnicks.com

Rachael's Chimichurri Chicken Bites

Recipe courtesy Rachael Ray

Prep Time: 10 minutes

Cook Time: 10 minutes

Yield: 8 servings

This recipe is my take on chimichurri, oil, vinegar, onions and garlic, herbs and spices that serve as both marinade and dipping sauce.

1 rounded tablespoon sweet paprika
3/4 cup flat-leaf parsley leaves, a couple of handfuls
3 tablespoons fresh oregano leaves
3 tablespoons fresh thyme leaves
2 bay leaves, crumbled
1/2 small white onion, coarsely chopped
3 cloves garlic
1 teaspoon cayenne
1 cup extra-virgin olive oil, eyeball it
1/4 cup red wine vinegar, 3 splashes
1 teaspoon coarse salt
1 1/2 to 1 3/4 pounds chicken tenders

Preheat a grill pan over high heat. In a food processor combine paprika, parsley, oregano, thyme, bay leaves, onion, garlic and cayenne. Finely chop the mixture by pulsing.

Heat oil in a small pan over medium low heat. When oil is warm, stir herb and garlic mixture into oil and heat 3 to 5 minutes, then remove from heat. The oil will become infused with the flavor of the herbs and garlic. Transfer to a bowl and stir in vinegar and salt. Taste to adjust seasonings.

Cut chicken tenders into thirds and place in a shallow dish. Wash hands. Spoon half of your chimichurri over the chicken and coat completely and evenly. Using tongs, transfer the bites to the hot grill and cook 2 or 3 minutes on each side. Transfer bites to a serving plate. Serve with party picks and reserved chimichurri sauce for dipping.

Sweetnicks' Notes: Definitely an OMG recipe for us. So, so good.