



Lemon Basil Grilled Chicken

½ cup Basil Olive Oil
¼ cup Sicilian Lemon White Balsamic Vinegar
1 Tbsp lemon juice
1 tsp lemon peel
2 cloves garlic, minced
½ tsp salt
¼ tsp black pepper
¼ cup fresh chopped basil
2 whole chicken breasts

In a small bowl, combine Basil Olive Oil, Sicilian Lemon White Balsamic, lemon juice, lemon peel, garlic, salt, pepper and basil. (Makes about 1 cup marinade). Put chicken in a non-reactive shallow baking dish or a large resealable bag and cover with marinade. Marinate chicken, turning once, for 30-45 minutes. Refrigerate until ready to cook. Grill or broil chicken until lightly browned on the outside and just cooked through 5-7 minutes per side. Transfer to a serving dish and garnish with lemon slices and fresh basil leaves. Serves 4.

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