

# Grilled chicken and friends !

## INGREDIENTS :

1/4 c. balsamic vinegar  
3 tbsp. extra-virgin olive oil  
2 tbsp. brown sugar  
3 cloves garlic, minced  
1 tsp. dried thyme  
1 tsp. dried rosemary  
4 chicken breasts  
Kosher salt  
Freshly ground black pepper  
Freshly chopped parsley, for garnish

## DIRECTIONS :

In a medium bowl, whisk together balsamic vinegar, olive oil, brown sugar, garlic, and dried herbs, and season generously with salt and pepper. Reserve  $\frac{1}{4}$  cup.  
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Add chicken to the bowl and toss to combine. Let marinate at least 20 minutes and up to overnight.