



Grilled Marinated Chicken with Parsley Potatoes

Chicken, Sides

Prep Time: 15 minutes **Cook Time:** 15 minutes **Total Time:** 30 minutes **Difficulty:** Easy **Servings:** 2

INGREDIENTS

Marinated Grilled Chicken

2 chicken breasts

1/4 bottle of Gazebo Room Greek Marinade

Parsley Potatoes

1 pound bag of small red or multi-colored potatoes

1/3 cup of chopped parsley

2 tablespoons of butter

1/4 teaspoon of kosher salt

DIRECTIONS

Place the chicken breasts in a medium-sized mixing bowl and add the marinade. Coat the chicken completely and be sure that there is enough to cover the chicken. Cover the bowl and place it in the refrigerator for 3-4 hours.

Remove the chicken 30 minutes before cooking. Preheat grill to 450°F to 500°F.

Wash the potatoes and cut them in half. Bring a pot of salted water to boil. Boil the potatoes for 10 minutes. The potatoes should be tender but not mushy.

While the potatoes are boiling, grill the chicken. Place the chicken breasts at an angle on the grill grate to get an angled grill mark. Grill for two to two and one-half minutes. Turn the breasts in the opposite direction so that the grill marks will form a diamond pattern, and grill for another two minutes. Flip the breasts and repeat on the opposite side. Total grill time should be eight to ten minutes. Remove from the grill and let rest for five minutes.

Once the potatoes are done boiling, drain them and place them back in the pot. Add the butter, salt, and chopped parsley. Mix until the potatoes are completely covered. Salt and pepper to taste and serve.