

Grilled Balsamic Chicken

INGREDIENTS

For the Potatoes & Green Beans

- 1 ½ lbs potatoes (mini Yukon gold, halved OR russet potatoes, cubed)
- 2 tbsp olive oil
- ½ tsp kosher salt
- ½ tsp pepper
- 1 lb fresh green beans, trimmed
- ½ tbsp olive oil
- 3 garlic cloves, minced
- ¼ tsp kosher salt
- ¼ cup freshly shredded parmesan cheese

For the Chicken

- 4 large chicken breasts
- All-purpose chicken seasoning

For the Marinade

- 2 tbsp honey
- 2 tbsp balsamic vinegar
- 2 tbsp ketchup
- 2 tsp minced garlic
- 1 tbsp olive oil

DIRECTIONS

1. Preheat oven to 425°F and grill to 375°F.
2. If using russet potatoes, wash, pierce each potato 3 times with a fork, and microwave on high for 2 minutes to soften. Then cube. If using mini Yukon gold potatoes, simply halve them.
3. Place potatoes on a parchment-lined baking sheet. Toss with 2 tbsp olive oil, salt, and pepper. Bake on the top rack for 15 minutes.
4. Place chicken breasts between two sheets of parchment paper and tenderize. Season both sides with chicken seasoning.
5. In a large zip-top bag, combine honey, balsamic vinegar, ketchup, minced garlic, and 1 tbsp olive oil. Mix well, then add chicken and marinate for 10 minutes.
6. Remove potatoes from the oven, add green beans to the same baking sheet, and toss with ½ tbsp olive oil, garlic, and salt. Mix well and return to the oven for 15 minutes.
7. Grill chicken for 4-5 minutes per side, or until internal temperature reaches 165°F.
8. Remove potatoes and green beans from the oven and top with freshly shredded parmesan cheese.
9. Serve chicken with roasted potatoes and green beans.