

Grilled Chick'n Scallopini w/ Chimichurri

Swick

Serves 4 | Active Time: 20 minutes | Total Time: 30 minutes

Making the Chimichurri Sauce

In a medium-sized bowl, whisk the salt and warm water together to dissolve; set aside. Once the salt has dissolved, add all of the ingredients except the olive oil. Gently whisk in the olive oil. Taste for seasoning, adding more salt if desired.

Adjust the seasonings to taste. Place in a clean jar with a tight-fitting lid and store in the refrigerator. Bring to room temperature before serving.

Step 1: Making the Chimichurri Sauce

- 1 tsp sea salt
- 1/2 cup warm water
- 1 bunch flat-leaf parsley, finely chopped
- 1 tbsp fresh oregano, finely chopped
- 4 cloves garlic, minced
- 1/2 cup roasted red pepper, small dice
- 1/4 tsp cumin seeds, toasted and ground in mortar and pestle
- 1 tbsp sweet paprika
- 1 tbsp dry oregano
- 1 1/2 tsp dried red pepper flakes
- 1/2 tsp ground black pepper
- 1/4 cup white vinegar
- 1 tbsp red wine vinegar
- 1/2 cup extra-virgin olive oil

Step 2: Grilling & Serving the Chick'n

- 4 pieces Gardein Chick'n Scallopini
 - 2 tbsp olive oil
 - sea salt, to taste
 - ground black pepper, to taste
- Heat the grill to a medium-high heat. Brush each scallopini with oil and season each side with salt and pepper. Place Chick'n on the grill and allow to grill on both sides until cooked through.

To serve the scallopini, slice the grilled Chick'n on the bias and plate. Spoon some of the chimichurri down the center of the plate and serve family-style.

Alternatively, pour the sauce over the whole scallopini and enjoy with your favorite sides.