

## Description



Our Apricot Balsamic Vinegar adds the perfect flavor to grilled chicken and this is an easy, quick and delicious recipe.

## Ingredients:

- 1 1/2 to 2 lbs. cut up chicken
- 1/4 C. The Olive Tap's [Apricot Balsamic Vinegar](#)
- 2 T. The Olive Tap's [100% Extra Virgin Olive Oil](#) (your favorite)
- 4 garlic cloves, minced
- 1 t. Sea Salt
- 1/2 t. fresh ground Black Pepper

## Directions:

1. Combine all ingredients for the marinade in a resealable bag and blend well. Add the chicken and mix to coat chicken pieces.
2. Marinate for 2 hours or up to overnight in the refrigerator. When ready to cook, preheat the grill to medium-low heat and cook for 8-10 minutes; turn and continue cooking another 8-10 minutes, or until cooked through.

So easy and delicious!

Recipe adaptation by Karen, Manitou Springs, CO

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/apricot-balsamic-grilled-chicken/>

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