Grilled Basil Chicken

Recent research found that adding food safety information to recipes led to consumers improving their safe food handling behaviors. Following the food safety information will help you reduce the risk of foodborne illness! For more on safe handling of poultry—when you shop and at home—go to www.fightbac.org.

**INGREDIENTS**

- ¾ cup balsamic vinegar
- ¼ cup tightly packed fresh basil leaves
- 2 tbsp olive oil
- 1 garlic clove, minced
- ½ tsp salt
- 4 plum tomatoes
- 4 boneless skinless chicken breast halves (4 ounces each)

**DIRECTIONS**

Wash basil and tomatoes under cold, running water while rubbing gently with fingertips. Blot dry with clean paper towel.

Using a clean cutting board, cut tomatoes into quarters.

For marinade, place first six ingredients in a blender. Cover and process until well blended.

Wash hands with soap and water for 20 seconds. Place chicken breasts in a shallow dish. Cover with marinade. Cover dish. Refrigerate about 1 hour, turning occasionally.

Place chicken on an oiled grill rack over medium heat; discard marinade remaining in dish. Do not reuse. Grill chicken 4-6 minutes per side. Insert thermometer into thickest part of each breast to make sure the internal temperature is at least 165 °F.