



Juiciest Chicken Breast with Citrus Marinade

Ingredients

- 2 large shallots, finely chopped
- 4 garlic cloves, finely grated
- $\frac{2}{3}$ cup extra-virgin olive oil, plus more for grill
- $\frac{1}{4}$ cup sherry vinegar or red wine vinegar
- 3 Tbsp. fresh lemon juice
- 2 Tbsp. fresh lime juice
- 1 Tbsp. Diamond Crystal or $1\frac{3}{4}$ tsp. Morton kosher salt
- 1 tsp. sugar
- $\frac{1}{2}$ tsp. freshly ground black pepper
- 4 skinless, boneless chicken breasts (about $1\frac{1}{2}$ lb.)

Directions

1. Whisk 2 large shallots, finely chopped, 4 garlic cloves, finely grated, $\frac{2}{3}$ cup extra-virgin olive oil, $\frac{1}{4}$ cup sherry vinegar or red wine vinegar, 3 Tbsp. fresh lemon juice, 2 Tbsp. fresh lime juice, 1 Tbsp. Diamond Crystal or $1\frac{3}{4}$ tsp. Morton kosher salt, 1 tsp. sugar, and $\frac{1}{2}$ tsp. freshly ground black pepper in a medium bowl to combine. Set $\frac{1}{3}$ cup marinade aside.
2. Arrange 4 skinless, boneless chicken breasts (about $1\frac{1}{2}$ lb.) in a single layer in a baking dish. Pour remaining marinade over chicken and turn to coat. Cover dish and chill, turning chicken halfway through, at least 30 minutes and up to 4 hours.
3. Prepare a grill for medium-high heat; oil grate. Remove chicken from marinade, letting excess drip back into dish; discard marinade in dish. Grill chicken, turning halfway through, until cooked through and blackened grill marks appear, 10–14 minutes. Transfer to a cutting board and let rest 5–10 minutes before slicing.
4. Serve chicken with reserved marinade spooned over.

Recipe courtesy of www.epicurious.com/recipes