

# BBQ Chimichurri Chicken with Sweet Potato Wedges

8 ingredients · 30 minutes · 4 servings



## Directions

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1. Add vinegar, cilantro, oregano, garlic, 2/3 of the olive oil and salt to a food processor and blend until smooth. Occasionally scrape down the sides as needed.
2. In a large bowl, coat chicken breasts in half the chimichurri sauce and set aside. In a separate bowl, coat sweet potato wedges in the remaining olive oil.
3. Preheat grill on medium heat. Grill the chicken breasts until cooked, about 10 to 12 minutes each side. Grill the sweet potato wedges on all sides, about 10 minutes total.
4. Transfer to plates and top with desired amount of chimichurri. Enjoy!

## Notes

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### Make it Spicy

Add a chili pepper or red pepper flakes to the chimichurri.

### Storage

Refrigerate in an airtight container up to 3 days. Leftover chimichurri will keep up to 1 week.

### No Cilantro

Use parsley instead.

## Ingredients

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- 1/2 cup Red Wine Vinegar
- 1 cup Cilantro (thick stems removed)
- 1/4 cup Fresh Oregano
- 4 Garlic (cloves)
- 3/4 cup Extra Virgin Olive Oil (divided)
- 1 tsp Sea Salt
- 20 ozs Chicken Breast (skinless, boneless)
- 2 Sweet Potato (medium, peeled and cut into wedges)