



Medium



30-45 minutes

Grilled chicken

SERVES: 4

PREPARATION TIME: 15 minutes

COOKING TIME: 30 minutes

Ingredients

- 8 boneless chicken thighs, skin on
- 2 lemons, 1 juiced and 1 cut into thin slices
- 1 tablespoon Filippo Berio Umbro Gran Cru Extra Virgin Olive Oil
- 1/4 cup dry white wine
- 2 tablespoons minced rosemary
- 2 tablespoons minced thyme
- 2 tablespoons minced sage
- 6 garlic cloves, minced
- 1 teaspoon black peppercorns, coarsely crushed in a mortar
- 1 teaspoon salt

Method

1. Place the chicken thighs in a large bowl. Toss with the olive oil, wine, rosemary, thyme, sage, garlic, and crushed black peppercorns. Marinate for 2 hours at room temperature, or if you like, for 12 hours in the fridge.
2. Season the chicken with seas salt. Heat the grill to a medium-high

flame. Place the chicken, skin side down, on the grill. Cook until it is browned on the bottom, about 10 minutes. Turn and cook until the chicken is browned on the other side and cooked all the way through, about 10 more minutes.

3. Arrange the chicken on a serving platter. Sprinkle with the juice from 1 lemon and serve hot, garnished with the lemon slices.