



# Garlic Marinated Chicken Cutlets with Grilled Potatoes

NIBBLEDISH CONTRIBUTOR

## Ingredients

Serves 4 - Prep Time 30 Minutes - 1 1/2 pounds baby red potatoes (halved or quartered) - 1 tablespoon plus 1 1/2 teaspoons olive oil - 3 garlic cloves, minced - 2 tablespoons white wine vinegar - 1 1/2 tablespoons fresh thyme leaves chopped - Coarse salt and pepper - 1 1/2 pounds chicken cutlets - 1 1/2 pounds medium-thick asparagus, trimmed - 1 tablespoon butter - 1 tablespoon garlic vinaigrette  
Garlic Vinaigrette - 1/4 cup white wine vinegar - 1 tablespoon dijon mustard - Coarse salt and pepper - Pinch of sugar - 3/4 cup extra-virgin olive oil

## Instructions

This is a really wonderful little dinner that is well rounded, healthy, and very simple to make. Plus, you get a nice little vinaigrette out of it that you can use in future dishes, salads, etc. 1. Fold a 4 foot sheet of aluminum foil in half to create a double layer and place potatoes inside. Then fold over and crumple down edges, so the potatoes are sealed inside. Put in oven for 30 minutes on 350. 2. Make the Vinaigrette. 3. In a large baking dish, whisk together 1 tablespoon of oil, garlic, vinegar, thyme, salt, and pepper. Add chicken and turn to coat. Let it marinate for 10 minutes. 4. In a large bowl, toss the asparagus with oil, salt, and pepper. Grill asparagus 4-8 minutes until tender and brown. Set aside. 5. Take chicken from marinade and grill. Set aside. 6. Remove potatoes and toss with butter, salt and pepper. Cut asparagus diagonally in 1 inch pieces, then toss with garlic vinaigrette. Plate it up! Garlic Vinaigrette 1. In a small bowl, whisk together the vinegar, mustard, 1/4 teaspoon salt, 1/8 teaspoon pepper, and the sugar. 2. Slowly add oil, whisk until emulsified. Refrigerate.