

Balsamic Chicken and Grape Relish

Makes 4 Servings

Ingredients

- 1/2 cup balsamic vinegar
- 2 tablespoons light soy sauce
- 3 tablespoons honey
- 2 teaspoons olive oil
- 4 chicken breasts, boneless, skinless
- 3 cups chopped seedless red grapes
- 1 tablespoon red wine vinegar or apple cider vinegar
- 2 teaspoons dried thyme
- Salt and pepper, to taste

Directions

1. Preheat oven to 400 degrees. Line a 9x13-inch baking dish with foil. Stir balsamic vinegar, soy sauce, 2 tablespoons honey and oil together in small bowl. Place chicken in baking dish. Pour balsamic vinegar mix over chicken.
2. Bake for about 15 minutes and flip the chicken. Cook 15 to 20 more minutes until the sauce thickens and chicken is fully cooked. Chicken is cooked when meat thermometer reads 165 degrees. Remove from the oven. Let rest (sit) for 10 minutes before slicing.
3. While the chicken is sitting, mix grapes, 1 tablespoon of honey, red wine vinegar and thyme together in small bowl.
4. Top chicken with grape mixture and serve.



Recipe from: Feeding Pennsylvania and PA Eats