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Red Wine Vinegar Marinated Chicken

This marinade is easy to make and can double as a salad dressing! Go ahead and plan ahead because you want the chicken to marinate for at least 30 minutes.

Here is what you will need for this:

6 skinless, boneless chicken thighs

1/2 cup olive oil

1/2 cup red wine vinegar

1 teaspoon sugar

1 tablespoon crushed oregano leaves

Salt & Pepper

Whisk together the oil, vinegar, sugar and oregano leaves.

Rinse and pat dry the chicken. Generously season it with salt and pepper. Place it in a container and pour the marinade over it. Make sure it is all covered by moving the chicken around. Cover and refrigerate.

Heat the grill on high for 20 minutes. Reduce it to medium heat. Clean the grids and oil them with a wad of paper towel soaked in olive oil. Remove the chicken from the marinade - discard marinade. Place the chicken thighs on the grill and cook for 7 minutes. Flip and cook for an extra 7 minutes. Serve and enjoy!