

# Chicken thighs marinated in lemon and basil

Recipe for 4 portions / 12 tapas

## Description

Flavors and colors full of freshness, light, very pleasant recipe for the summer season.

## Ingredients

### Marinated chicken thighs

- 600 Gr Chicken thigh
- Salt and pepper

### Marinade

- 4 Sprig(s) Basil
- 1 Unit(s) Lemon
- 250 Unit(s) Cherry tomatoes box
- 100 Ml Olive oil
- 2 Clove(s) Chopped garlic
  
- Salt and pepper

## Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

### Prep

### **Marinade**

Zest the lemon and squeeze its juice, cut the cherry tomatoes in four.

Trim the basil, chop it, finely chop the garlic. Put all the ingredients in a bowl and mix well.

Keep half of the preparation in another container in the refrigerator.

Rub some of the marinade on the chicken thighs.

Place in the refrigerator for at least one hour.

### Chicken thighs

Season the chicken, sear it in the pan with hot oil (or BBQ), make sure it is well colored, turn it regularly during cooking. You can finalize the cooking in the oven on a plate, or finalize the cooking on the upper grill of your BBQ, in indirect cooking

### Plating

Place your chicken thighs on your presentation plate and brush them with the marinade you have stored in the refrigerator.

**Bon appétit!**