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Olive on Tap BBQ Chicken Breasts with Chipotle-Mango Balsamic Marinade

INGREDIENTS: 1/2 cup *Olive on Tap Garlic Olive Oil* * 1/2 cup *Olive on Tap Chipotle Olive Oil* * 1/2 cup *Olive on Tap Golden Mango Balsamic Vinegar* * 4 chicken breasts * Salt and pepper * Your favorite spice mix.

Combine the first 3 ingredients, set 1/3 cup aside. Put the chicken breasts in a zip lock bag. Pour the remaining marinade over the chicken breasts and seal the bag, removing as much air as possible. Refrigerate overnight. Take chicken out of the refrigerator approximately a half hour before barbecuing. Take the chicken out of the bag and shake off the excess marinade. Season sparingly with salt, pepper and your favorite spice mix. Grill at 400 degrees. Cooking time depends on the thickness of your chicken breasts and method of grilling. To grill the direct method, place the chicken on the grill. Turn sideways after a couple of minutes to obtain criss-cross grill marks. Turn over after a few more minutes and baste with the marinade set aside from the day before. After a few minutes, turn sideways to get grill marks and grill until juices run clear.