

## Grilled Chicken with Tomato Pistou Sauce



### Ingredients

#### For the Chicken:

2 teaspoons sugar  
2 teaspoons kosher salt  
1 teaspoon chimichurri spice  
1 teaspoon cumin, ground  
1-1/2 lb chicken breasts (natural or free range are best)

#### For the Pistou Sauce:

24 cherry tomatoes  
20 leaves basil  
1 Tablespoon fresh oregano  
1 large clove garlic  
1/4 cup olive oil  
1/4 teaspoon kosher salt

**Serves 4**

### Preparing the Chicken:

In a medium bowl, combine the sugar, salt, chimichurri and cumin. Place the chicken breast in the bowl and toss with the “cure” mixture. Let marinate for 2 hours in the refrigerator or overnight for deeper flavor.

### Preparing the Pistou Sauce:

Soak three bamboo skewers overnight in water to prevent burning on the grill. Preheat your barbecue to 450 degrees.

Thread the cherry tomatoes on the bamboo skewers. Brush skewers with a little olive oil and place on the hot grill for 2-3 minutes per side. Once the tomatoes have grill marks and start to burst remove from grill.

In the bowl of a blender place the grilled tomatoes, basil, oregano, garlic, olive oil and salt. Blend until sauce is fine in texture. Pour into a bowl for serving later.

On the hot grill begin cooking the chicken breasts. Mark with criss-cross design and turn over and do the same for the other side. Depending on the size of your chicken breasts it may take a total of 12- 20 minutes. When cooked through let rest for 3 -5 minutes before slicing to serve.