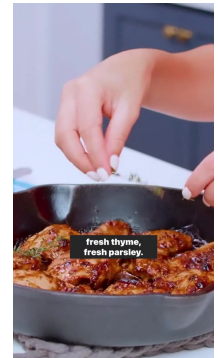
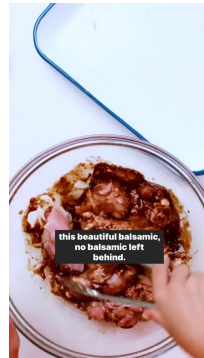
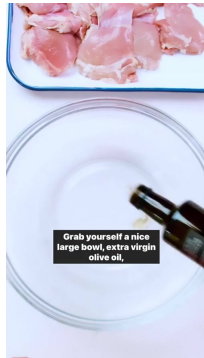


Video by themediterraneandish



☰ (Post)



Type CHICKEN to get this easy Garlic Balsamic Chicken! One of the simplest chicken recipes ever, but the flavor is unreal!!! If you need a quick dinner, put this one on your menu!

👉 Follow

@themediterraneandish

👉 SAVE this video to make these chicken thighs asap

👉 Comment CHICKEN and I will send you the recipe!

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#chicken #chickendinner
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#chickenrecipes #healthyrecipes
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#balsamic #garlicchicken
#balsamicchicken #simplefood
#healthyfood #bestfoodfeed
#mediterraneanfood
#mediterraneandiet
#mediterraneandish
#dinnerideas

🎤 (voice-over)

Garlic balsamic chicken, you'll be making over and over. By sear your chicken. I resin wine. Grab yourself a nice large bowl, extra virgin and olive oil. Balsamic glaze. Tomato paste. Honey, fresh lemon juice, garlic, Oregano fresh thyme, coat my chicken with this beautiful balsamic, no balsamic, left behind. Don't you dare waste the good thing. Right? Going in the oven at four twenty five degrees, about thirty ish minutes. Look yes. Fresh thyme, fresh parsley. This is so good. I can't wait. Win our winner. Oh

💬 (subtitles)

large bowl, extra virgin • raise you mine. • you'll be making over • Winner winner. • paste, honey, fresh • fresh parsley. • fresh thyme, • good thing, right? • If I see your chicken, I • behind. • Going in the oven at • Grab yourself a nice • Ooh yes. • no balsamic left • chicken with • lemon juice, • About 30ish minutes. • garlic, oregano, fresh • About 30 ish minutes. • balsamic glaze, tomato • this beautiful balsamic, • garlic balsamic chicken • and over. • 425 degrees. • olive oil, • thyme, paprika, coat my • Don't you dare waste a • FOLLOW FOR MORE • This is so good. • I can't wait. •