



🔴 Garlic Grilled Chicken

6 cloves garlic, smashed and chopped

Lords of Salt Chocolate Sea Salt

Pepper

½ cup extra virgin olive oil, plus more for drizzling

½ cup chopped fresh flat-leaf parsley

6 sprigs fresh thyme leaves only

1 chicken, cut in half (4 to 4½ lbs)

4 Portobello mushrooms, brushed clean and stems removed

2 small heads radicchio, halved

Put garlic on a cutting board and sprinkle with ½ teaspoon chocolate sea salt. Using the side of a large knife, slowly mash garlic into paste. Put garlic paste into a small bowl and blend with ½ cup olive oil, parsley and thyme leaves. Pour half of the marinade over chicken and season with chocolate sea salt and pepper. Set chicken aside to marinate.

Heat grill to medium high. Drizzle half of remaining marinade on mushrooms and half on the cut side of the radicchios. Season both with chocolate sea salt and pepper and place on grill over indirect heat. Grill until mushrooms and radicchios are soft, about 10 to 15 minutes. Set both aside to cool.

Put chicken on grill and cook 15 to 20 minutes per side, or until cooked and juices run clear. Remove from grill and set aside until cool enough to handle.

To serve, cut chicken into pieces, cut mushrooms into quarters, and cut radicchio into wedges. Gently toss everything together and drizzle with olive oil.