

Balsamic Chicken with Grape Sauce

Tender chicken breast cooked in a tangy balsamic vinegar sauce, topped with a flavorful grape sauce. A perfect blend of savory and sweet!



Main Dish

25 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast
- 1 cup grapes
- 2 tablespoons balsamic vinegar
- 1 tablespoon olive oil
- 1 clove garlic, minced
- Salt and pepper to taste

Steps

- 1 Season the chicken breast with salt and pepper.
- 2 Heat olive oil in a pan over medium heat and cook the chicken breast until browned on both sides, about 6-8 minutes per side.
- 3 Remove the chicken from the pan and set aside.
- 4 In the same pan, add the minced garlic and cook for 1 minute.
- 5 Add the grapes and balsamic vinegar to the pan and cook until the grapes start to soften and release their juices, about 5 minutes.
- 6 Use a fork to lightly mash the grapes to release more of their juices.
- 7 Return the chicken to the pan and simmer for another 2-3 minutes, until the chicken is cooked through.
- 8 Serve the chicken with the grape sauce on top.