

Chocolate Lovers' Chicken

Indulge your taste buds with this unique and decadent main dish that combines the richness of chocolate with tender chicken.



Main Dish

35 min

Total time

Intermediate

Difficulty

400

kcal / serving

Ingredients

- 1 chicken breast
- 50g dark chocolate, chopped
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 garlic clove, minced
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 200°C.
- 2 Season the chicken breast with salt and pepper.
- 3 In a small saucepan, melt the dark chocolate over low heat, stirring constantly.
- 4 In a mixing bowl, combine the melted chocolate, olive oil, balsamic vinegar, and minced garlic.
- 5 Place the chicken breast in a baking dish and pour the chocolate mixture over it, ensuring it is evenly coated.
- 6 Bake in the preheated oven for 20-25 minutes or until the chicken is cooked through.
- 7 Serve hot with your choice of sides.