

Juicy Grilled Chicken with Chimichurri

Ingredients

For the Chicken

- 5 lbs bone in, skin on chicken pieces
- Salt and pepper
- 1 teas Paprika
- ¼ teas cayenne

For the vegetables

- Olive oil
- A variety of peppers, onions, carrots, scallions and tomatoes

For the Homemade chimichurri sauce

- Olive oil
- Parsley
- Red pepper flakes
- Garlic cloves
- Red onion

Instructions

1. Arrange [charcoal briquettes](#) in the tray and preheat the gas to coal grill. Clean and oil your grates.
2. Pat the chicken dry and season liberally with salt, pepper, paprika, and cayenne rubbing under the skin and all over the chicken.
3. Grill the chicken over indirect heat for 40 to 50 minutes until a meat [thermometer](#) registers 160 degrees F. Remove from grill and cover for 5 minutes before serving.
4. During the last 15 minutes, toss the veggies with olive oil and roll around on the grill allowing them to char and cook. Remove and set aside.
5. Make the chimichurri. Pulse the olive oil, parsley, red pepper flakes, garlic cloves, and red onion in a food processor until combined. Season with salt and pepper to taste.
6. When the chicken and veggies are ready to serve, spoon the fresh chimichurri over top for presentation, leaving a dish with spoon on the table for guests to add more chimichurri if desired.

<http://www.charbroil.com/community/juicy-grilled-chicken-chimichurri/>