

# Chicken Basil Vinaigrette

*Unit: Large Skillet*

- 1/2 - Cup of balsamic vinegar
- 2 - tsp of fresh basil (chopped)
- 1 - tsp of dry parsley
- 2 - tbsp of corn starch
- 1 - Package of boneless skinless chicken thighs

Preheat skillet on medium-high. (400 for electric) Flick water into the unit and the water will bead like mercury when it is hot enough. Place the chicken in the unit and cook until it releases and is golden brown.

Flip the chicken and add remaining ingredients. Rotate the valve below the knob to closed and cook on low heat (275 on electric) for 20 minutes.

Just before serving, Remove the chicken from the skillet. Stir 2 tbsp. of corn starch into 4 oz. of water in a cup. Pour the corn starch mixture into the skillet and stir until the sauce thickens. Enjoy!