**Chimichurri Chicken Avocado Salad**

Ingredients for **chimichurri**:\*

* ½ cup olive oil
* 2 tbsp red wine vinegar
* ½ cup finely chopped parsley
* 4 cloves garlic, finely chopped or minced
* 1 tbsp chili (2 small or 1 red chili) deseeded and finely chopped
* ¾ tsp oregano
* 1 tsp kosher salt
* Freshly ground pepper

*Use to baste (described herein), or as a marinade.*

Ingredients for **salad**:

* 4 skinless chicken thigh fillets or breasts—no bone!
* 1 tsp olive oil
* 5 cups romaine or other greens, washed/dried
* 3 tomatoes
* ½ red onion, sliced
* 2 avocados, sliced thin
* Fresh parsley

Direx for **chimichurri** (make first):

* Mix all ingredients in a bowl.

Direx for **salad**:

* Coat chicken with 4 tbsp chimichurri, refrigerating remaining chimichurri.
* After 20 minutes, sauté chicken in olive oil.
* After flipping chicken, add chimichurri to top side (but leaving enough to use as salad dressing).
* In a large bowl, prepare vegetable salad, using remaining ingredients.
* Slice chicken into strips and add to salad.
* Drizzle with remaining chimichurri.

Serve!