

## CHICKEN WITH BLUEBERRY CHUTNEY

1 1/2 tablespoons olive oil  
3/4 teaspoon dried basil  
3/4 teaspoon dried oregano  
6 (6-ounce) skinless, boneless chicken breast halves  
3 garlic cloves, minced  
3/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
GOOD EATS Blueberry Chutney

To prepare chicken, combine oil, basil, oregano, chicken, and 3 minced garlic cloves in a large heavy-duty zip-top bag; seal. Marinate in refrigerator for 2 hours, turning occasionally. Remove chicken from bag. Sprinkle 3/4 teaspoon salt and black pepper evenly over chicken. Heat a large grill pan over medium-high heat. Cook the chicken 5 minutes on each side or until done. Serve with chutney.