

Lemon Pepper Grilled Chicken

INGREDIENTS

- ★ 1 lemon
- ★ 2 tablespoons olive oil
- ★ 1 clove of garlic, minced
- ★ 1 tsp. fresh parsley, chopped
- ★ 1 tsp. dried thyme
- ★ 1 tsp. dried marjoram
- ★ 1 tsp. ea. salt & fresh ground pepper
- ★ 4 boneless, skinless chicken breasts

Grate lemon for 1 tablespoon lemon zest. Squeeze juice from lemon into a large bowl, combine zest, juice & next 7 ingredients. Place chicken breasts into a glass dish & pour marinade over chicken. Turn chicken until well coated. Cover with plastic wrap & chill for a minimum of 30 minutes or overnight. Preheat grill to medium heat. Place marinated chicken on grill. Discard remaining marinade. Cook chicken about 10 minutes per side or when temperature reaches 165 degrees.

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