Lemon Pepper Grilled Chicken

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	INGREDIENTS
	★ 1 lemon ★ 1 tsp. dried thyme
	★ 2 tablespoons olive oil ★ 1 tsp. dried marjoram
	★ 1 clove of garlic, minced ★ 1 tsp. ea. salt & fresh ground pepper
	★ 1 tbsp. fresh parsley, chopped ★ 4 boneless, skinless chicken breasts
	<u>Grate lemon for 1 tablespoon lemon zest. Squeeze juice from lemon into a large</u>
	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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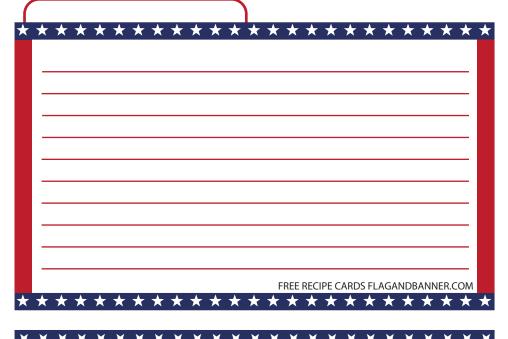


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INSTRUCTIONS: PRINT ON CARDSTOCK AND CUT OUT.

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