

Greek Marinated Chicken



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients

- 1-1/2 lb of Chicken Breast, about 1 inch thick
- 3 Tbsp of Olive Oil
- 1 Tbsp of Red Wine Vinegar
- 1 Tbsp of Lemon Juice
- 1/2 tsp of Dried Basil
- 1/2 tsp of Dill Weed
- 1 tsp of Dried Oregano
- 1 tsp of Dijon Mustard
- 2 Tbsp of Chopped Dill
- 1/4 of an Onion, Grated
- 2 Cloves of Garlic, grated
- Salt, to taste

1) Add the basil, oregano and dillweed to a mortar and pestle and ground until mostly powdered, add that to a bowl, along with the dill, olive oil, lemon juice, vinegar, mustard, onion and garlic, toss the chicken with the marinade, cover and pop it in the fridge for a few hours.

2) Grill on a hot outdoor grill or indoor grill pan for just a few minutes on each side or until fully cooked through. Serve with your favorite sides and dig in!

