



Recipes

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Lemon Garlic Grecian Chicken

Serves 1

Ingredients:

3/4 cup Fresh Oregano , chopped
2 Tbsp. Fresh Lemon Zest
3 Tbsp. Fresh Garlic , minced
1/3 cup Lemon Juice
2 tsp. Black Peppers
1 tsp. Kosher Salt
1/2 cup Olive Oil
2 lbs. B/S Chicken Breasts

Directions:

1. Whisk all ingredients (except chicken) together in a mixing bowl or food processor.
2. Pour marinade over chicken in a separate bowl.
3. Marinate at least 4 hours or overnight.
4. When ready to serve, remove chicken from marinade and drain off excess liquid.
5. Place on preheated grill and cook until proper internal temperature is reached.
6. Serve with Grecian Chicken Quesadillas.