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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.