



Grilled Marinated Chicken

Serves 12

Ingredients:

- 48 oz. (12 med.) Boneless/Skinless Chicken Breasts
- 4 oz. (1/2 cup) Olive Oil
- 2 oz. (4 tbsp) Balsamic Vinegar
- 4 Tbsp. Fresh Oregano
- 2 tsp. Black Peppers
- 2 tsp. Salt

Directions:

1. Using a meat mallet, pound the chicken breasts to 1/4" thickness.
2. In a small bowl, combine the oil, vinegar, oregano, pepper and salt.
3. Place one of the pounded breasts in a non-reactive dish and drizzle some of the oil mixture over it. Repeat with the remaining breasts and oil. Cover and refrigerate overnight.
4. Grill the marinated chicken over high heat for approximately 2 minutes per side or until cooked through.