



## Recipes

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### Grilled Lemon Herb Chicken

Serves 12

#### Ingredients:

2 oz. (1/4 cup) Lemon Juice  
1 tsp. Kosher Salt  
1/2 tsp. Black Pepper  
1 tsp. Fresh, minced Thyme  
1 tsp. Fresh, minced Rosemary  
2 Tbsp. Brown Sugar  
28 oz. (4) Chicken Breast Filets

#### Directions:

1. Combine the first 6 ingredients in a bowl to make the marinade. Place chicken breasts in marinade and allow to marinate for 2 hours or up to overnight.
2. Cook chicken until juices run clear when pierced. Allow to cool and slice.