



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.