



Easy Grilled Lemon Chicken Recipe

from Sharing Our Life, Love and Food

Ingredients

- 4 Fresh Lemons (Use 3 lemons for freshly squeezed juice and reserve last lemon for drizzling over chicken after grilling)
- 1/2 cup Olive Oil
- 4 Garlic Cloves, finely minced
- 1 Tbsp. Dijon Mustard
- 1 Tbsp. Fresh Rosemary, chopped
- 1 Tbsp. Kosher Salt
- 1 tsp. Black Pepper, freshly ground
- 6 Slightly Frozen Chicken Breasts, each sliced into 1/4-inch thirds to make 18 quarter inch thick cutlets. Slicing the chicken breasts partially frozen, makes it easier to cut into thin slices.

Directions

Whisk together the lemon juice from 3 lemons, olive oil, garlic, mustard, rosemary, salt and pepper. Place chicken in gallon size ziploc. Pour lemon marinade over top. Seal bag and shake a few times to coat. Place in refrigerator and let marinate for approximately 1 to 2 hours. Preheat grill on medium high heat. Remove chicken from bag and grill for approximately 3-4 minutes per side. Squeeze fresh lemon juice onto cutlets and lightly drizzle with olive oil. Sprinkle lightly with kosher salt and serve.

