



# Greek Grilling

## INGREDIENTS:

### **Greek Seasoning**

1 1/2 Teaspoons Dried Oregano  
1 Teaspoon Dried Thyme  
1/2 Teaspoon Dried Basil  
1/2 Teaspoon Dried Marjoram  
1/2 Teaspoon Dried Minced  
Onion  
1/4 Teaspoon Dried Minced  
Garlic

### **Greek Lemon Chicken**

2 Pcs. Chicken Breast  
1/2 Cup Olive Oil  
Juice of 4 Lemons And Zest (Plus  
More for Serving if Desired)  
2Tsp. Greek Seasoning  
Salt and Pepper, to Taste

## DIRECTIONS:

1. After washing and patting chicken dry with paper towels, place pieces skin side up in a large plate.
2. Drizzle the chicken with the olive oil and then squeeze the juice from all four lemons over the pieces.
3. Generously season with the Greek seasoning powder.
4. Place on the grill and grill about 3 min. per side