

Rosemary Grilled Chicken w/Garlic & Lemon



-4 boneless, skinless chicken breasts (8 pieces)

-3 medium garlic cloves, minced (~1 tbsp)

-3 tbsp minced fresh rosemary

-2 tbsp fresh lemon juice

-6 tbsp extra-virgin olive oil

-salt & pepper

Turn on half of the burners on your grill and pre-heat with lid closed for 10 minutes. Whisk together garlic, rosemary, lemon juice and olive oil in a large bowl. Season to taste with salt and pepper. Transfer half of mixture to a separate container and set aside. Add chicken to the large bowl and turn pieces to thoroughly coat.

Place chicken directly over the hot side of the grill, cover and cook, rotating the pieces around (but not flipping them). Cook this side until chicken is nearly cooked through, about 4-5 minutes. Flip chicken and cook on second side until just done, about 1 minute. Transfer to a serving platter. Re-whisk reserved marinade and pour it over chicken. Enjoy with your favorite sides!