

## **Greek Style Garlic Chicken**

- 4 skinless, boneless chicken breast halves
- 2 T virgin olive oil
- 1 lemon, juiced
- 2-3 finely minced garlic cloves
- 1 t salt
- 1 1/2 t freshly ground black pepper
- 1 t paprika
- 2 t finely chopped mixture of rosemary, oregano and/or thyme
- 1/4 t cayenne pepper

Cut 3 slits in each chicken breast to allow marinade to soak in. Mix all ingredients then cover the chicken with the marinade, refrigerating for 12-24 hours.

Preheat BBQ grill to medium heat.

Cook until meat is no longer pink and juices run clear.

**Jittery Cook**