



## Marinated Lemon Herb Chicken Breasts

**6-8 boneless and skinless chicken breasts or 2 pounds chicken strips**

**MARINADE:**

**1/2 cup white wine**

**1/4 cup olive oil**

**1/4 cup fresh chopped parsley**

**1/2 cup mayonnaise**

**salt and pepper to taste**

**2 tablespoons granulated garlic**

**juice from 2 fresh lemons**

**2 tablespoons vegetable stock powder\***

**\* We sell seitenbacher vegetable broth powder and it is wonderful**

---

**Place chicken in bowl and add all of the marinade ingredients. Mix well and allow to marinate for at least one hour. You can refrigerate overnight if you would like, just cover with saran.**

**Cook in grill pan or on barbeque over medium high heat. Do NOT turn too often. You want a nice brown caramelization on the outside. If your pieces of chicken are really thick, after they are nicely brown, lower heat and continue to cook until done, but don't cook them until they get too dry.**

**If you are cooking for a large party, place the marinated breasts on a parchment lined cookie sheet and bake in the oven for about 20-25 minutes, or to an internal temperature of 145 degrees. Allow to rest a little then finish cooking on the barbeque grill to give color and then serve.**