



Category (Main Dishes)

## Grilled Rosemary Chicken Breasts

Submitted by (Bonita Mahallati)

<p><b><u>Recipe</u></b></p> <p>4 skinless boneless chicken breast halves  5 cloves garlic, minced  2 Tbsp fresh minced rosemary  1 Tbsp Dijon mustard  1 Tbsp fresh lemon juice  3/4 tsp salt  1/4 tsp pepper  2 Tbsp olive oil</p> <p>Prepare a hot fire with charcoal coals.  Rinse chicken with cold water and pat dry. Place chicken in a glass baking dish.  Mix together all other ingredients and pour over chicken, turning to coat well. Cover and marinate at room temperature for 30 minutes.  Remove chicken breasts from marinade and place on an oiled grill set 4-6 inches from coals.  Grill chicken turning once and baste with reserve marinade. Cook about 10 minutes total or until white throughout but still juicy.</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>