



grilled lemon dill chicken

You're never going to mind the "Guess-who's-coming-to-dinner?" question again. Nope, this Lemon Dill Grilled Chicken is quickly going to become your dependable, delicious and easy "old faithful" in your recipe repertoire, a simple yet hugely flavorful grilled chicken that has been marinated in a zesty lemon, lime, dill and dijon mixture.

SERVES: 6



**julie albert
& lisa gnat**

ingredients

Citrus Marinade

- 2 shallots, cut in half
- ¾ cup fresh lemon juice
- 3 tbsp lemon zest
- ¼ cup Dijon mustard
- ¼ cup olive oil
- 1 tsp dried oregano
- 1 tsp kosher salt
- 1 tsp freshly ground black pepper
- 10 sprigs fresh dill, washed and uncut

- 6 boneless, skinless chicken breast halves
- 2 limes, for serving

directions

1. In a large bowl, whisk shallots, lemon juice, lemon zest, Dijon mustard, olive oil, oregano, salt and pepper. Pour into a glass 13x9-inch baking dish.
2. Place chicken between two sheets of wax paper and pound to even thickness, about 1/2-inch thick. Add to marinade, scattering dill sprigs on top. Refrigerate 2-8 hours, turning once.
3. Preheat grill to medium-high. Brush and oil the grill grate. Discard marinade and dill, grilling chicken breasts 5-6 minutes per side or until cooked through. Squeeze some lime juice over the cooked chicken and serve with a wedge of lime.

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