

Grilled Chicken with Fresh Herbs

This recipe can be made with all chicken thighs & legs or all chicken breasts depending upon your preference and dietary restrictions. It can also be made with chicken strips placed on skewers for grilling.

Ingredients:

- 2 tablespoons lemon juice
- 1 tablespoon Dijon mustard
- 1 tablespoon finely chopped chives or garlic chives
- 1 tablespoon finely chopped oregano or marjoram
- 1 tablespoon finely chopped rosemary
- 1 tablespoon finely chopped mother or thyme or lemon thyme
- 3 whole chicken legs & thighs
- 3 chicken breasts
- 1 ½ tablespoons extra virgin olive oil
- 1 teaspoon salt
- ¼ teaspoon black pepper

- 1) In a large bowl combine lemon juice, Dijon mustard, chives, oregano (or marjoram), rosemary & thyme – set aside;
- 2) Pre-heat a grill to medium heat;
- 2) Put chicken in a large bowl, add oil, salt & pepper and toss to coat;
- 3) Put chicken on grill and cook about 20-25 minutes until all sides of chicken are a deep golden brown;
- 4) Take hot, cooked chicken and place in the previously prepared herb mixture – toss to coat;
- 5) Transfer to a platter and serve.