

# LEMON & HERB MARINATED CHICKEN

## INGREDIENTS:

- 4 Chicken Breasts, boneless
- 1/2 Cup **Tuscan Herb Infused Olive Oil**
- 1/3 Cup **Meyer Lemon Balsamic Vinegar**
- 2 Tbsp **Mediterranean Rosemary Rub**
- 1 1/2 tsp **Rosemary Sea Salt**
- 1/2 tsp Pepper

## INSTRUCTIONS:

1. In a large zip-top bag, add the olive oil, Meyer Lemon Balsamic, rub, sea salt and pepper. Seal and shake to combine ingredients.
2. Add the chicken to the marinade bag, reseal and let sit for at least 30 minutes or up to 24 hours.
3. Preheat oven to 375 degrees.
4. To Pan Sear: using a pan that is safe to go in the oven, heat on the stove top to medium. Add 1 additional Tbsp oil. Once warm, add the marinated chicken and saute for 5-6 minutes. Flip the chicken over and place the pan into the oven. Bake an additional 5-6 minutes. To Grill: heat grill to medium (350-400 degrees). Add the chicken and grill for 4 minutes per side.
5. Serve and enjoy!

**YIELD:**  
4

**PREP TIME:**  
35 MINUTES

**COOK TIME:**  
15 MINUTES



## MEYER LEMON WHITE BALSAMIC VINEGAR

Light, crisp, sweet, and tangy...all at the same time! If you love lemon as much as we do, one drop will take your taste buds on an adventure and help you find your inner chef.

### DELICIOUS FOR:

- Drizzling over Greek yogurt, ice cream or French toast.
- Dressing a spinach salad with pecans and fruit.
- Marinating or finishing grilled fish, chicken or stone fruit.

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