

Lemon Pepper Marinated Grilled Chicken



- 1 Tbsp Fox Point Seasoning (from Penzey's)
- 1 Tbsp Florida Seasoned Pepper (from Penzey's)
- 1 tsp ground black pepper
- Juice of half a lemon
- 3 Tbsp olive oil
- 2-4 chicken breasts

Combine seasoning and pour over chicken. Squeeze lemon over chicken and add olive oil. Make sure all flesh of chicken is coated with marinade and refrigerate for at least 30 minutes up to 8 hours. Grill on an outdoor grill or grill pan until fully cooked, about 5 minutes per side. Let set for 10 minutes and serve with a side of roasted potatoes and salad.

****Grill a couple extra pieces and use to top a salad or make a sandwich****