Marinated Chicken Breasts

Ingredients

2 T Cider Vinegar
1 t Dried Thyme
1 t Dried Bay Leaf (crumbled)
1 t Dried Oregano
2 T Dijon Mustard
2 t Garlic Powder
1/4 c Olive Oil
1/4 t Salt
1/4 t Black Pepper
4 Chicken Breasts (halves, boneless, skinless)

Instructions

1.Put the vinegar, herbs, mustard, garlic powder and oil in a large resealable plastic bag. Close the bag and shake to combine all the ingredients.
2.Open the bag, drop in the chicken breasts. Close and shake the bag to coat evenly, refrigerate overnight or freeze for up to 2 weeks.
3.Heat grill pan on medium heat. Place the chicken on the grill and cook for about 4 minutes per side, or until cooked through. You can also bake the chicken in a 375 degree F oven for 15 minutes, or until cooked through. Serve immediately.