

# Greek Lemon Chicken

## Ingredients

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- 2 T Olive Oil
- 2 T Lemon Juice
- 2 clv Garlic (crushed)
- 3/4 t Dried Oregano
- 1/8 t Black Pepper
- 1 lb Chicken Breast (boneless, skinless)
- 3/4 t Parsley (chopped)

## Instructions

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1. Combine oil, lemon juice, garlic, oregano, and pepper to taste in a small bowl. Mix thoroughly.
2. Place chicken breasts between two sheets of wax paper and pound lightly with a mallet to flatten slightly. Transfer chicken to a dish. Add marinade and refrigerate 30 minutes.
3. Turn on broiler. Place breasts in a shallow baking dish. Brush with half the marinade. Broil 4-5 minutes. Turn, brush with remaining marinade, and broil another 4-5 minutes, or until browned.
4. Serve with pan juices. Garnish with lemon slices and sprinkle with parsley.