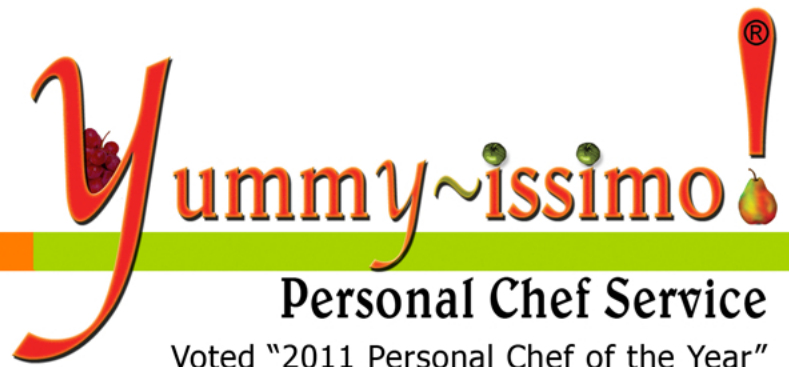


5~Star Lemon Chicken



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 2

2 chicken breasts, boneless

salt and pepper

1/3c olive oil

3 lemons, zested and juiced

3 garlic cloves, minced

1t rosemary, dried

1 lemon, for garnish, halved

Sprinkle the chicken with on each side. Combine the olive oil, lemon zest, lemon juice, garlic, rosemary, and 1t pepper in a small measuring cup. Place the chicken in zip~lock bag. Pour the lemon marinade over the chicken and refrigerate for at least 4 hours or overnight. Turn the chicken 2 or 3 times while marinating.

Preheat oven to 350. Place chicken in baking dish, skin side up and bake 22~30 minutes or until juices run clear when pierced with a fork. Remove the chicken to a plate or cutting board, cover with aluminum foil, and allow to rest for 5 minutes. Cut in quarters, sprinkle with salt, and serve with the lemon halves.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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