

CHICKEN MARINADE

Dunn Family



Ingredients

- ¼ cup extra virgin olive oil
- 2 Tbsp white balsamic vinegar or fresh lemon juice
- 2 Tbsp of each basil, oregano, thyme and parsley
- 1 large garlic clove, minced
- ¼ tsp salt
- ½ tsp fresh ground pepper
- ¼ tsp crushed red pepper flakes
- 2 boneless, skinless chicken breasts

Instructions

1. Mix all the marinade ingredients together in a gallon sized zipper lock plastic bag.
2. Add the chicken breasts and turn to coat.
3. Refrigerate, turning a few times, for at least 3 hours and up to 24 hours.