

Perfect Summer Citrus Chicken

- Prep Time: 5 minutes (plus 20 minutes to marinate)
- Cook Time: 15 minutes
- Total Time: 20 minutes (plus 20 minutes to marinate)
- Servings: 2



Ingredients:

- 1 cup Tuscan Garden White Vinegar
- 1 orange, zested
- 1 lemon, zested
- 1 lime, zested
- ¼ cup fresh lemon juice
- 1 tablespoon Stonemill Peppercorn Grinder
- 1 tablespoon Berryhill Honey
- ¼ cup Baker's Corner Granulated Sugar
- ¼ cup chopped parsley
- 2 teaspoons Stonemill Iodized Salt
- 1 tablespoon Stonemill Crushed Red Pepper
- 2 Kirkwood Chicken Breasts

Directions:

1. Preheat grill to high heat.
2. Combine vinegar, orange zest, lemon zest, lime zest, lemon juice, whole peppercorns, honey, sugar, parsley, salt and crushed red pepper. Mix thoroughly. Pour into a zip-top bag, add chicken breasts. Refrigerate for 20 minutes.
3. Place chicken on grill. Cook each side 5-8 minutes, flipping once, until internal temperature reaches 165°.



Recipe Courtesy of:
ALDI Test Kitchen