



Grilled Greek Chicken

Ingredients

4 Boneless Skinless Chicken Breasts
Kalamata Olives
4 Large Tomatoes, Diced
Feta Cheese, Crumbled

Marinade

1/2 Cup Olive Oil
3 Cloves Garlic, Chopped
1 Tablespoon Chopped Fresh Rosemary
1 Tablespoon Chopped Fresh Thyme
1 Tablespoon Chopped Fresh Oregano
2 Lemons, Juiced

Directions

In a bowl, mix the olive oil, garlic, rosemary, thyme, oregano and lemon juice. Cut up chicken pieces into strips. Place the chicken pieces, olives and diced tomato in the mixture, cover and marinate in the refrigerator 8 hours or overnight. Preheat grill for high heat. Place chicken mixture in aluminum foil, create pocket, add some of the marinade to keep moist and cook for approximately 30 minutes. Sprinkle with feta cheese.