Grilled Greek Style Chicken
Yield: serves 4

Ingredients:

- Chicken Thighs (boneless/ skinless) 16 ea.
- Chicken breasts (boneless/ skinless) 4 ea.
- Olive oil 2 tbsp.
- Garlic cloves (minced) 4 ea.
- Dried oregano 2 tbsp.
- Lemon juice 2 tbsp.
- Seasoning salt 1 tsp.
- Lemon wedges 4.
- Italian Parsley (chopped) 1 tbsp.
- Black pepper (to taste)

Method:
Place chicken and all ingredients together into a plastic container.
Mix the container so that all chicken pieces are equally in the marinade.
Marinate the chicken for a minimum of 1 hour and up to 24 hours before grilling.
Pre-heat the grill or BBQ to 350 F.
Use a paper towel with oil or non-stick cooking spray to grease up your BBQ grill.
Place chicken on grill and grill on both sides for 5 minutes.
Turn off the one side of your BBQ and leave the other side on.
Continue grilling the chicken on the offside for indirect heat cooking until the chicken reaches an internal temp of 165 F.
Remove from the grill then check and adjust seasoning.

Chef's Note:
Serve with a fresh wedge of lemon and chopped Italian parsley. This dish is very versatile and can be served with rice, roast potatoes, mashed potatoes, or with a nice garden salad and red wine vinaigrette.