

URBAN GRILLER

ROSEMARY CHICKEN

10 oz raw boneless skinless chicken breast
4 teaspoons olive oil
4 cloves (1 tablespoon) fresh garlic chopped
2 tablespoons fresh rosemary leaves
1 fresh lemon - half of it sliced thin
salt and pepper

Make a marinade out of all the ingredients, except breasts and the unsliced lemon.

Marinate the breasts in the fridge for at least an hour, preferably overnight.

Fire up the grill to medium high heat. Cook the breasts until nicely browned on both sides and just done. (Do not overcook).

Serve with garlic/olive mashed potatoes