

LEMON CHICKEN

with Lemon Olive Oil + Bourbon Balsamic Glaze

Ingredients:

- 4 boneless chicken breasts (or thighs)
- 1/4 cup lemon olive oil
- 3 cloves garlic, minced
- 1 tbsp fresh herbs (thyme, rosemary, or oregano)
- 1 tsp salt
- 1/2 tsp black pepper
- 1/3 cup bourbon balsamic vinegar



Directions:

1. In a bowl, whisk together lemon olive oil, garlic, herbs, salt, and pepper. Add chicken and marinate for at least 30 minutes (up to 2 hrs for more flavor).
2. Grill, bake (400°F for 20–25 min.), or pan-sear until fully cooked and golden.
3. While the chicken cooks, pour bourbon balsamic into a small saucepan. Simmer over medium-low heat for 5–7 min. until slightly thickened.
4. Drizzle the warm bourbon balsamic glaze over the cooked chicken just before serving.