

# SHISH TAOUK CHICKEN

## Ingredients

6 boneless, skinless chicken breasts, butterflied (slide to half their thickness)

Juice of 2 lemons (approx. 1/2 cup)

1/4 c. olive oil

1 Tbsp granulated garlic

1/4 tsp white pepper

1/2 tsp salt

1 tsp allspice

## Method

- Combine all ingredients except chicken to form marinade
- Place chicken in large Ziploc bag. Pour marinade over top.
- Move chicken around in bag to coat. Allow to marinate in fridge at least on hour but can go overnight. If pressed for time, marinate at room temperature for 15 minutes
- Grill on BBQ or on Panini Press/George Foreman Grill until cooked through