



Lemon Grilled Chicken

DIRECTIONS

1. Mix chicken broth, Italian seasoning, lemon juice, olive oil, minced garlic.
2. Marinate chicken breast at least 30 minutes turning occasionally in refrigerator.
3. Remove chicken from refrigerator and sprinkle chicken evenly with salt and pepper.
4. Coat your griddle with an oil spray and place the griddle on the cooktop.
5. Heat a griddle over medium-high heat for 2 to 5 minutes. Recommended power level: 6-7.
6. Place the marinated chicken breast on griddle. Cook for 5 to 8 minutes each side or until the color turned white.
7. When the cooking is finished, turn off the burner.

Tip: Serve with mashed potatoes or grilled vegetables.



PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power level 6-7

COOK TIME

15-20 minutes

INGREDIENTS

- 4 skinless, boneless chicken breasts halves
- 1/3 cup chicken broth
- 1 tsp. Italian seasoning
- 4 Tbsp. fresh lemon juice
- 3 Tbsp. extra virgin olive oil
- 2 tsp. minced garlic
- Salt and pepper to taste
- Cooking spray

SERVES 4