

Greek Isles Marinated Chicken

Serves 4-6

Prep Time 20-30 minutes (does not include marinating time)

Cook time approximately 1 hour

Ingredients

¼ cup water

2 BOU Chicken Bouillon Cubes

1 tbsp Lemon Pepper Seasoning

1 tsp Montreal Steak Seasoning

½ cup fresh lemon juice

1 tbsp oregano, dry

½ cup canola oil

¼ cup Italian parsley, chopped

Zest from 1 lemon

1 Roasting Chicken (3½ to 3¾ lbs.)

Method

Combine all ingredients (except for the chicken) in a blender and blend well.

Add the chicken breasts to a stainless steel bowl and coat with the marinade. Marinate for 3 to 4 hours under refrigeration; tossing 2 to 3 times during the marinating time. **Or** place the chicken into a large 2-gallon resealable bag. Pour the marinade into the bag and seal. Shake to coat the chicken and place under refrigeration (repeat 2 to 3 times during the marinating time).

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C.

Remove the chicken from the marinade and allow the excess marinade to drain off. Place the chicken onto a Big Green Egg Ceramic Vertical Roaster (fill the roaster with a beer or BOU broth); set the roaster into a Roasting & Drip Pan and place on the cooking grid.

Cook to an internal temperature of 165°F in the breast and 175°F in the thigh. Serve with Tomato Feta Salad.

Tomato Feta Salad

Serves 6

Ingredients

3 tbsp oregano leaves, chopped

10 oz grape tomatoes, cut in half

2 tsp garlic, minced

½ cup red onions, sliced thin

4 oz crumbled Greek Feta cheese
4 oz Kalamata olives, cut in half
5 tbsp olive oil
2½ tbsp red wine vinegar
Salt and black pepper to taste
5 oz arugula OR Italian parsley

Method

Combine all ingredients and toss. Do not over-mix. Place into a serving bowl and serve with Greek Isles Chicken.