



Grilled Chicken Breasts with Rosemary, Garlic and Lemon

4 Bone-in chicken Breasts with Skin
¼ cup fresh lemon juice
3 tablespoons chopped fresh rosemary
1 Tablespoons minced garlic
1 tablespoon Kosher Salt
1 tablespoon black pepper
1/4 cup olive oil, plus extra for grill rack

Whisk together lemon juice, rosemary, garlic, salt and pepper in a large bowl. Add oil in a slow stream, whisking. Add chicken breasts and marinade for 30 minutes.

Preheat grill to medium. Oil grill rack with olive oil. Cook chicken breasts skin side down, covered with lid, turning once, until just cooked through (about 30 minutes).

Serves 4