**Marinated Greek Chicken**

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**Ingredients**

4 boneless, skinless chicken breast

1/3 cup olive

1/4 cup red wine vinegar

juice of 1 lemon

a couple lemon slices (I cut up the lemon I just squeezed)

4 garlic cloves, minced

1 tbsp dried oregano or italian seasoning

2 tsp dried thyme

1 tsp ground black pepper

**Directions**

Mix all the ingredients together in a bowl, put chicken in freezer bag,

pour marinade over chicken, add 2-3 lemon slices and you're done!

Now You can allow this to marinate in the fridge for 4-6 hours or overnight or you can seal up the bag and freeze for future use.

If freezing, thaw before grilling.