

Grilled Lemon Tarragon Chicken

Yield: 15 Portion Size Per Serving: 4-5 Oz



Ingredients

15 4-5 oz Chicken Cutlets
Marinade Sauce
4 Oz of Dijon Mustard
2 Tbsp of Chopped Garlic
4 Tbsp Fresh Chopped Tarragon
4 Oz of Honey
4 Oz of Lemon Juice
Salt to Taste

Preparation

1. Pre heat grill
2. Mix mustard, garlic, tarragon, honey, and lemon juice, salt and pepper in a bowl
3. Coat the Chicken, and place on the grill coated side down, turn chicken when golden brown on both sides
4. Place in roasting pan and pour the rest of sauce and bake in oven at 375 covered until chicken is no longer pink in the center, and check with a thermometer in center of chicken reaches 165 , and juices runs clear
5. Garnish with fresh chopped tarragon