



ARE YOU READY FOR WARM SUMMER WEATHER?
WE HAVE THE MEAL TO KICK THINGS OFF!



Lemon Herb Chicken

With Pasta Salad and Juicy Watermelon

Use Cy's Famous Boneless Skinless Chicken Breasts

Complete your meal...

Betty Crocker Suddenly Pasta Salad
& Whole Juicy Watermelons

Try Grilling the Lemon Chicken on your Brand New Holland Grill!!



Prep Time: 10-15 minutes, 1-3+ hours marinade time in refrigerator

Cook Time: 20-25 minutes

Ingredients

4-6 Boneless Chicken from Cy's Famous Meat Department

½ Cup Shurfine Lemon Juice

½ cup Shurfine Oil (try Shurfine Olive Oil for a Heart Healthy Marinade!)

1-2 heaping teaspoons of Minced Garlic (more or less on preference)

1 teaspoon oregano

½ teaspoon rosemary

Aisle #

Meat

Aisle 7

Aisle 6

Produce

Aisle 6

Aisle 6

Directions:

- 1. Stir all ingredients in large bowl.**
- 2. Cut chicken into desired pieces (thick or thin depending on preference)**
- 3. Place chicken and marinade in large covered container and refrigerate for 1-3+ hours. Best if marinate overnight for more flavor.**
- 4. Grill or bake in oven 20-25 minutes or until center is white.**
- 5. Serve with your favorite dishes and enjoy!**