



GRILLED CITRUS CHICKEN

3 boneless, skinless chicken breasts

2 Tbsp. **Meyer Lemon Infused Olive Oil**

1 tsp. chili powder

2 tsp. **Hickory & Maple Garlic Seasoning**

2 tsp. **Garlic Pepper with a Twist of Lemon**

1 tsp. brown sugar

2 Tbsp. fresh lime juice

Zest of one lime

Cut chicken breasts in half lengthwise. Pound lightly to have uniform thickness. Combine all remaining ingredients to make a wet rub. Use a spoon or spatula to smear the rub on the chicken. Use your hands make sure the chicken is completely coated. Refrigerate for a minimum one hour before grilling. Grill on medium heat for 8-10 minutes or until chicken is thoroughly cooked through. Use in chicken tacos, salads, quesadillas, taco salad bowls and so much more.



- **Hickory & Maple Garlic Seasoning**
- **Meyer Lemon Infused Olive Oil**
- **Garlic Pepper with a Twist of Lemon**