



# THE ULTIMATE GRILLED CHICKEN BREASTS

- 2-3 Tbsp. **Fresh Harvest Garlic Olive Oil**
- 1 Tbsp. **The Ultimate Chicken Seasoning Blend**
- 1 Tbsp. **Onion, Garlic & Herb Seasoning**
- 6 boneless, skinless chicken breasts

Prepare grill to medium heat. In small bowl, combine oil and seasoning. Rub mixture all over chicken breasts. Let stand 10-15 minutes. Place chicken on grill. Grill, turning once, until internal temperature reaches 165°F on an instant-read food thermometer, about 10-12 minutes. Slice and serve with a side of vegetables, over rice pilaf, quinoa, or on a salad.

