

BARBEQUE CHICKEN – ITALIAN STYLE



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BARBEQUE CHICKEN

INGREDIENTS

— Available at Mediterranean foods

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|----------------------------|----------------------------------|
| 1 cup lemon juice | 2 teaspoons garlic powder |
| ¼-½ cup olive oil | 1 whole chicken, cut into pieces |
| ¼ cup vinegar | Salt to taste |
| 1 tablespoon dried oregano | Pepper to taste |

METHOD

1. To a large mixing bowl, add lemon juice, vegetable oil, vinegar, oregano, and garlic powder. Mix the contents well. Add the chicken pieces to the mixture and season with salt and pepper.
2. Toss the pieces in the marinade thoroughly to coat evenly and cover and marinate in the refrigerator for at least 1 hour. (Overnight will give best results)
3. Preheat an outdoor grill on high heat/temperature. Grease the grill grates lightly. When the grill is prepared, carefully place the marinated chicken pieces on the grates. Brush the chicken periodically with the remaining marinade while cooking.
4. Cook the chicken until no longer pink and juices run clear and transfer the cooked pieces to a serving dish. Garnish with lemons and fresh oregano.

Buon Appetito.

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