



Luscious Raspberry Lemon Chicken

- 1 bottle (10 oz) **TSG Rosy Raspberry Basil Vinaigrette**
- Zest of one lemon
- 1 Tbsp fresh lemon juice
- 1/2 tsp salt
- 2 lbs boneless skinless chicken breasts or tenders

1. Combine TSG vinaigrette, lemon zest, lemon juice and salt in a non-metallic bowl or baking dish. Stir well.
2. Add chicken pieces. Cover and refrigerate 15 to 20 hours for chicken breasts, or 6 to 8 hours for chicken tenders. Turn chicken pieces once while marinating.
3. When ready to cook, drain chicken and discard marinade.
4. Heat a large skillet over medium-high heat. Cook chicken breasts 8-10 minutes or until bottom is browned. Turn and cook 5 minutes more or until cooked through. Cook chicken tenders 6-8 minutes total, turning once.
5. Serve immediately with hot cooked rice and steamed vegetables.

Makes 6 servings

MAIN DISH