

Versatile Marinade

Based on Smitten Kitchen's Chicken Gyro Salad Recipe

YOU WILL NEED

- 1 TBL olive oil
- zest and juice of 1 lemon
- 3 cloves of grated garlic (on fine microplane grater, or chopped)
- 2/3 milk
- 1/2 tsp smoked paprika
- 1/2 tsp hot paprika (or sweet for less heat)
- 1 1/2 tsp dried oregano
- 1 tsp kosher salt or 1/2 tsp table salt
- freshly cracked pepper
- 3 lbs chicken breasts or thighs or mix

PROCEDURE

In a zip top bag, add all ingredients except chicken. Shake or gently stir the mixture until thoroughly mixed.

Add chicken and marinate, refrigerated for at least 30 minutes up to overnight.

Grill and slowly savor the delicious results.



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