*Adele's Kitchen* by Adele Greenblatt

**Citrus Marinated Herb Chicken 4 servings**

**Ingredients**:
4 skinless, boneless breast halves
1/2 cup lemon or orange juice (preferably fresh squeezed)
2 Tbsp finely chopped shallot
1 Tbsp honey
1 Tbsp olive oil
1 Tbsp snipped fresh thyme or 1 tsp dried thyme, crushed
2 tsp  fresh snipped rosemary or 1 /2 tsp dried (same as above)
1 clove garlic, minced
1/2 tsp kosher salt
1/4 tsp fresh ground pepper
Lemon or orange wedges for decoration

Place 4 1/2 breasts in a sealable plastic bag, combine all ingredients (marinade) and pour the same bag.  Seal and coat chicken in marinade
Refrigerate 2-4 hours, turning occasionally.
Preheat oven to BROIL.  Place breasts on an unheated broiler rack 4-5" from heat 6-8 minutes or until chicken is no longer pink, (170 F)

This is delicious with seasoned rice (use some marinade) and broccoli or chopped baby kale on the side.
This is a great company dish or one to treat yourself to.
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