



## Grilled Juniper Provence Chicken

3 tablespoons olive oil  
3 tablespoons balsamic vinegar  
3 teaspoons Juniper Provence Spice mix or other Mediterranean herbs  
4 chicken breast halves (boneless or with bones)  
salt and pepper

Preheat grill to high.

Whisk oil, vinegar, and spices in small bowl to blend; season dressing with salt and pepper. Place chicken in shallow baking dish. Add dressing; turn chicken to coat.

Grill chicken for about 5 minutes on the first side and 3-5 minutes on the second side, depending on the thickness and whether or not you are using with bone or boneless. Once you place the chicken on the hot grill, do not move or turn for at least 3 minutes, allowing meat to sear and seal on the first side.