

Tavern on the Green Toscana Garlic Parmesan Marinade Grilled Chicken Breast and Vegetable Medley

Serves 4

Ingredients:

- 4 chicken breasts, skinless and boneless
 - 2 red bell peppers, halved and seeded
 - 2 yellow bell peppers, halved and seeded
 - 2 zucchini, sliced
 - 2 large onions, peeled and sliced into 1/2 inch thick rounds
 - 1 1/2 cups **Tavern on the Green Toscana Garlic Parmesan Marinade**
 - 1 tablespoon butter
 - salt and pepper
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Directions for Chicken:

1. In a large glass dish, mix together **Tavern on the Green Toscana Garlic Parmesan Marinade**, salt, pepper. Add chicken breasts and toss to coat. Cover and refrigerate. Marinate 1-2 hours.
2. Preheat an outdoor grill for high heat, and lightly oil grill
3. Remove chicken breasts from marinade, and grill for 6-8 minutes each side, until no longer pink and juices run clear.

Directions for Vegetables:

1. In separate bowl, combine precut slices of vegetables and toss with **Tavern on the Green Toscana Garlic Parmesan Marinade**. Arrange slices on aluminum foil, put butter on top, and fold over and seal aluminum closed. Place on heated grill for 10-15 minutes, then turn aluminum packet over and grill for an additional 10 minutes.
- Carefully unwrap foil and serve with grilled chicken.