

ROMA GRILLED CHICKEN

- 3/4 cup white wine (pinot grigio, chenin blanc...)
- 1/4 cup olive oil
- 3 Tbsp white wine vinegar
- 2 tsp **TSG Italian Country Herb Blends, Roma Blend**
- 1 tsp **TSG Outrageously Garlic**
- salt & pepper
- 2 lbs boneless, skinless chicken breasts

1. In a non-metallic container or glass baking dish, combine ingredients except chicken, adding a generous amount of salt & pepper; stir well.
2. Place chicken breasts in marinade. Cover and refrigerate at least 8 hours or up to 24 hours.* Turn chicken once while marinating.
3. Preheat grill to medium-high. Drain chicken and discard marinade.
4. Grill chicken 6 minutes over direct heat with cover closed. Turn and grill 2-3 minutes more or until cooked through.*