



## ROASTED GARLIC CHICKEN & ZUCCHINI SAUTÉ

- 1 jar (16oz) **TSG Tuscan Roasted Garlic Marinade**
- 3 Tbsp white or red wine vinegar
- ½ tsp each salt and fresh-ground pepper
- 4 thin-sliced chicken breast filets
- Olive oil
- 2 zucchini or other Summer squash

1. In a small bowl, stir together TSG Marinade, vinegar, salt and pepper. Set aside ½ cup to cook zucchini.
2. Add remaining marinade to a shallow non-metallic bowl or 8 to 9" square glass baking dish. Add chicken pieces; spoon marinade over chicken. Cover and refrigerate overnight or up to 24 hours. Turn and baste chicken at least once while marinating.
3. When ready to cook, heat 1-2 Tbsp olive oil in a large skillet. Add chicken and cook over medium-high heat 8-10 minutes. Turn and continue to cook until done. Discard remaining marinade used for chicken.
4. Meanwhile, cut each zucchini lengthwise into 4 pieces. In another skillet, heat 1 Tbsp olive oil and reserve ½ cup marinade. Add zucchini, cut side down. Cook on medium heat 8-10 minutes. Turn and continue to cook until tender.
5. Serve chicken with a side of zucchini. Season with salt and pepper to taste.

### **Makes 4 servings**

Note: Chicken may be cooked on the grill

MAIN DISH