

## **Rosemary Lemon Chicken**

Servings: 2

From <http://www.elanaspantry.com/rosemary-lemon-chicken/>

### **Ingredients**

2 boneless skinless chicken breasts  
1 tablespoon olive oil  
1/8 cup lemon juice  
1 teaspoon minced garlic  
1 teaspoon dried rosemary  
1/4 teaspoon salt

### **Preparation**

- 1) In a medium bowl, combine olive oil, lemon juice, garlic, rosemary and salt.
- 2) Place chicken in a baking dish. Pour marinade over chicken, cover and refrigerate for at least 30 minutes or up to 6 hours
- 3) Heat grill and cook chicken for 5-7 minutes per side until browned and cooked in the center.

## **Grilled Potato Packet**

Servings: 2

Adapted from [http://www.eatingwell.com/recipes/grilled\\_potato\\_packets.html](http://www.eatingwell.com/recipes/grilled_potato_packets.html)

### **Ingredients**

1 lb red potatoes, scrubbed and cut into 1/4-inch-thick slices  
1 small shallot, thinly sliced  
1 teaspoon extra-virgin olive oil  
1/4 teaspoon salt  
1/4 teaspoon freshly ground pepper  
Cooking spray

### **Preparation**

- 1) Heat grill to medium-high.
- 2) Meanwhile, place potatoes, shallots, oil, salt and pepper in a large bowl; toss to coat.
- 3) Place a long piece of aluminum foil on the counter and lightly coat with nonstick cooking spray. Arrange potatoes and shallots in a single layer, slightly overlapping, on half of each piece of foil. Leave a 2-inch border on all sides. Fold foil over and pinch the edges together, making a packet.
- 4) Place packet on the grill. Cover the grill and cook for 12 to 15 minutes, or until potatoes are tender. (When you open a packet to check doneness, be careful of steam.) Serve immediately.