



Marinated Chicken Breast & Mediterranean Vegetables

6-9 Servings | 20 minutes prep | 15 minutes cook time

• Ingredients •

For Marinated Chicken

2 cups lemon-lime soda
1 cup soy sauce
1/2 cup olive oil
1/2 tsp garlic powder
1/2 tsp prepared horseradish
6 boneless skinless chicken breast halves

1 medium zucchini, sliced
10 fresh asparagus spears, cut into 2-inch lengths
1 small onion, sliced and separated into rings
3/4 cup grape tomatoes
1/2 cup fresh sugar snap peas
1/2 cup fresh broccoli florets
1/2 cup pitted Greek olives
1 bottle (14 ounces) Greek vinaigrette
1/2 cup crumbled feta

For Mediterranean Vegetables

3 large Portobello mushrooms, sliced
1 each sweet red, orange and yellow peppers, sliced

• Procedure •

1



For Marinated Chicken Breast

In a large resealable plastic bag, combine the soda, soy sauce, oil, garlic powder and horseradish; add chicken. Seal the bag and turn to coat. Refrigerate overnight.

2



Drain and discard marinade. Grill chicken, uncovered, over medium heat for 6-7 minutes on each side or until juices run clear. Yield: 6 servings.

1



For Mediterranean Vegetables

In a large resealable plastic bag, combine the first nine ingredients. Pour vinaigrette into bag; seal bag and turn to coat. Refrigerate for at least 30 minutes.

2



Discard marinade. Transfer vegetables to a grill wok or basket. Grill, uncovered, over medium heat for 8-12 minutes or until tender, stirring frequently. Place on a serving plate; sprinkle with cheese. Yield: 9 servings.