

## Ingredients:

- 6-8 Chicken Breasts
- 10-15 CITREVE Slices each
  - orange, lime, lemon, and grapefruit
- ½ cup Olive Oil
- 1 tsp. Kosher Salt
- ½ tsp. Black Pepper



## CITREVE Chicken

## Directions:

1. Using a deep pan lined with parchment paper, lay slices of CITREVE Citrus on bottom of tray.
2. Trim chicken breasts, score top of chicken with 1.2 inch cuts. Lay scored chicken on CITREVE Citrus.
3. Crumble up 2 lemon slices, 2 lime slices, 2 orange slices in a bowl. Add extra virgin olive oil and salt and pepper and drizzle marinade on top of chicken.
4. Bake at 375 degrees F for 30-35 min.