
Chicken Sliders - Chicken & Marinade



Ingredients:

½ cup	Vegetable Oil
2 Tbsp	Worcestershire Sauce
2 tsp	Savory Seasoning
3 cloves	Garlic - minced
1	Lemon - juiced
1	Onion - chopped
8	Thin-cut Chicken Breasts - halved and flattened
8	Cheddar Slices - halved
	Kosher Salt and Freshly Ground Black Pepper

Directions:

Mix up the oil, Worcestershire sauce, Savory Seasoning, garlic, lemon juice, onions and some salt and pepper in a bowl. Pour into a resealable plastic bag and add the chicken to marinate for at least 2 hours and up to 4 hours.

Twenty minutes before cooking, fire up the grill. Enjoy!

Savor the Flavor!

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