

Lemon Pepper Chicken Tenders

| Amount | Measure | Ingredient - Preparation Method |
|--------|---------|------------------------------------|
| 1 1/2 | pounds | chicken breast tenders (20 pieces) |
| 20 | 6" | bamboo skewers |
| 2 | | lemons - juiced and zested |
| 1/4 | cup | olive oil |
| | | coarse black pepper |
| | | coarse salt |

Heat the grill to medium heat. Skewer chicken. In a shallow dish, combine lemon zest and juice with extra virgin olive oil. Reserve 1/4 of the marinade. Coat tenders in marinade and season generously on both sides with coarse black pepper. Season lightly with salt. Cook tenders in 2 or 3 batches, a single layer, in a very hot grill. Chicken will cook 3 minutes on each side. Transfer to a platter and serve with reserved marinade.