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Lemon, Dill & Yogurt Marinated Chicken

Prep time: 45 minutes

Servings: 6

Warmer weather is upon us, and with it brings one of our favorite ways to celebrate the season: enjoying a meal outside with our friends and family. This simple garlic lemon yogurt marinade helps us accomplish just that. Tastiest on fresh fish or chicken and can be baked in the oven or on the grill, enjoy one of our favorite summer staples!

Green Valley Creamery

Ingredients

¾ cup Green Valley Creamery's Lactose Free Plain Whole Milk Yogurt

1 Tbsp. olive oil

3 cloves of garlic, minced

1 Tbsp. fresh lemon juice

Zest from ½ lemon

2 Tbsp. chopped fresh dill

Salt and pepper to taste

1½ lbs. of chicken

Instructions

1. Combine Green Valley Creamery Lactose Free Plain Whole Milk Yogurt, lemon zest, lemon juice, minced garlic, chopped dill, salt and pepper in a bowl.
2. Add the chicken and yogurt marinade into a large zip lock bag and secure. Store in refrigerator for 30 minutes.
3. If baking in the oven, preheat to 375 degrees F.
4. Place chicken in large oven-safe casserole dish, and bake for 45-60 minutes or until chicken is cooked all the way through.