

Easy Chicken Marinades

Yield: 2 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-breast-recipe-with-greek-yogurt>

Ingredients:

- 2 chicken breast per marinade
- 2 tablespoons lemon juice
- 2 tablespoons lime juice
- 2 tablespoons orange juice
- 1 tablespoon oil
- 3 tablespoons rosemary
- 1 pinch salt
- chipotle CHIPOTLE LIME
- 1/3 cup honey
- 1/3 cup chicken stock or water
- 1 pinch salt
- 2 cloves garlic minced
- 1 lime juiced
- 1 can chipotle peppers 93 mL adobo sauce from a can of chipotle peppers, I used half of the can shown above. More if you want more ado...
- 1 chipotle pepper
- 1/3 cup Greek yogurt
- 1/4 cup olive oil
- 4 lemons juiced
- lemon zest
- 4 cloves garlic pressed or minced
- 2 tablespoons dried oregano
- 1 tablespoon rosemary
- 1 tablespoon thyme
- 1 pinch salt and pepper
- 3 tablespoons lemongrass sliced
- 1 shallot minced
- 1/3 cup soy sauce paste
- 1 garlic minced
- 1 tablespoon oil
- 1 tablespoon olive oil
- 2 tablespoons lemon juice
- 1 tablespoon paprika
- 1 teaspoon onion powder

- 2 garlic
- 1 pinch salt and pepper
- 1 pinch lemon zest