

# Marinated Chicken

## Ingredients:

- Chicken
- Brick House Vinaigrette  
(Classic Sweet Dijon, Sunny  
Honey Balsamic, Creamy Garlic  
Herb, or Raspberry Champagne)

## Directions:

Place chicken pieces in a zip lock bag, adding enough Chef Bricker's Brick House Vinaigrette of choice (any flavor) to cover and marinate in refrigeration for 1–2 hours at most prior to cooking.

For grilling, pull marinated chicken pieces from zip lock bag and let excess marinade drip off before placing on grill to avoid flare ups.

For baking, place marinated chicken pieces in baking dish and add marinade to cover them in the dish before placing in preheated oven.

Cook to internal temperature of 165 F.