**Marinated Grilled Chicken**

Serves 4

**Ingredients:**

1 teaspoon Dijon mustard

1 Tablespoon Hellmann’s Mayonnaise

3 Tablespoons white balsamic vinegar

1/3 cup extra virgin olive oil

1 large clove garlic, minced

5 leaves basil, finely chopped

1 teaspoon agave (or granulated sugar)

Salt and pepper

4 boneless, skinless chicken breasts (about 1.5 pounds)

**Instructions:**

In the bottom of a large Ziploc bag, mix together all the ingredients for the marinade (Dijon mustard, Hellmann’s mayonnaise, white balsamic vinegar, olive oil, garlic, basil, agave and salt and pepper). Add chicken to the bag, turning breasts a few times to coat each one. Seal bag and refrigerate for 2 (or up to 24) hours.

Prepare grill for medium-high heat; lightly oil grate. Grill chicken, turning halfway through, until nicely browned and cooked through, about 10-12 minutes. Transfer to a platter and let rest 5 minutes.

**Serving Suggestion:**

Make a big Greek salad with chopped romaine lettuce, sliced tomatoes, sliced cucumbers, kalamata olives, crumbled feta cheese, sliced red onion and a few pepperoncini. Top with sliced grilled chicken and serve with Greek Dressing.

**Greek Salad Dressing:**

**Ingredients:**

1 cup extra virgin olive oil

2 Tablespoons lemon juice

1 clove garlic, minced

½ teaspoon Dijon mustard

Salt and pepper

Pinch of oregano, optional

**Instructions:**

In a small bowl or jar, whisk together all ingredients for the dressing. Taste, adjust salt if needed. Serve over Greek salad and marinated chicken.