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# Grilled Lemon Chicken

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**Servings: 4**

**Preparation Time: 15 minutes**

**Start to Finish Time: 1 hour**

**1 lemon**  
**8 pieces chicken (thighs and drumsticks)**  
**2 teaspoons garlic, minced**  
**1 teaspoon dried oregano**  
**1 teaspoon salt**  
**1/2 teaspoon black pepper**  
**1/4 cup + 1 tablespoon olive oil**  
**3 cups arugula, roughly chopped**  
**1/2 cup feta cheese, cut into cubes**  
**2 tablespoons mint leaves, roughly chopped**  
**4 ears grilled corn**

Preheat the grill to medium.

Slice the lemon lengthwise. Cut one half into four wedges. Squeeze the juice from the other half.

In a large, shallow bowl, combine the chicken with the garlic, oregano, 1/2 teaspoon salt, 1/4 teaspoon pepper, one tablespoon of lemon juice and two tablespoons of the oil. Let rest for 10 minutes.

Grill the chicken, covered, for 10 minutes, turning once. Move the chicken over indirect heat and grill, covered, turning occasionally, for 25 more minutes or until cooked through (165 degrees).

In a serving bowl, toss the arugula with the feta, mint, one tablespoon of lemon juice, 3 tablespoons olive oil, 1/2 teaspoon of salt and 1/4 teaspoon of pepper.

Serve the chicken with the salad and corn.

Garnish with lemon wedges.

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Per Serving (excluding unknown items): 181 Calories; 18g Fat (84.3% calories from fat); 3g Protein; 4g Carbohydrate; 1g Dietary Fiber; 17mg Cholesterol; 748mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 1/2 Fat.