

## **Grilled Lemon-Herb Chicken and Vegetables**

### Ingredients:

4 boneless, skinless chicken breasts  
2 bell peppers, chopped  
2 zucchini, chopped  
1 red onion, chopped  
1/4 cup olive oil  
2 tbsp chopped fresh herbs (such as basil, parsley, or thyme)  
2 cloves garlic, minced  
Juice of 1 lemon  
Salt and pepper, to taste

### Instructions:

Preheat grill to medium-high heat.

In a large bowl, whisk together olive oil, herbs, garlic, lemon juice, salt, and pepper.

Add chicken, bell peppers, zucchini, and onion to the bowl and toss to coat with the marinade.

Grill chicken and vegetables until cooked through and slightly charred, about 8-10 minutes per side for the chicken and 5-7 minutes per side for the vegetables.

This recipe can also be baked in the oven for 28-30 minutes at 400 degrees.