Oregano Lemon Chicken
yield: 3-4 servings

Ingredients:
1 lb Boneless, skinless chicken breast
2 TBSP Olive oil, plus more for drizzling
1 TBSP Balsamic vinegar
1 tsp Paprika
2 tsp Dried oregano
1 each Small shallot, chopped
1 each Garlic clove, minced or grated
1/2 each Lemon, zested and juiced
1 tsp Kosher salt
Pinch Red pepper flakes

Instructions:
1. Cut chicken breast into bite size pieces.
2. In a mixing bowl, combine all ingredients and toss to combine well. Marinate for at least 15 minutes or up to overnight in the fridge.
3. If using grill pan or skillet, set to medium high heat. Drizzle olive oil in the pan, add chicken and cook, turning occasionally until lightly charred and cooked through, about 10-12 minutes total.
4. If roasting, preheat your oven to 400F. Line a baking sheet with parchment paper. Arrange chicken in a single layer on the pan. Bake for 20-30 minutes, turning once or twice throughout cooking.

Note: you can string these on skewers and make kabobs!