

## **Citrus Tarragon Chicken**

½ cup ReaLemon  
½ cup orange juice  
6 cloves garlic, finely chopped  
2 tablespoons vegetable oil  
1 teaspoon each ground ginger and tarragon leaves  
Salt and pepper to taste  
6 pieces boneless, skinless chicken breasts

Combine all ingredients except chicken; pour over chicken. Cover; marinate in refrigerator 2 hours or overnight. Drain chicken; discard marinade. Grill, bake, or broil chicken as desired, until fully cooked.

## **Garlicky Chicken Breasts**

Mix 1 envelope Good Seasons Roasted Garlic or Italian salad dressing Mix and ½ cup grated Parmesan Cheese.

Moisten 6 boneless, skinless chicken halves (about 2 pounds) in water; dip in dressing mixture. Place in shallow baking dish.

Bake at 400 degrees for 20–25 minutes or until cooked through.