

## Recipe of the Month: Spring Lemon Herb Chicken

Spring calls for lighter, brighter flavors and this cooking method delivers consistent results every time.



### Ingredients:

- Boneless chicken breasts or whole chicken with skin
- Fresh lemon juice & zest
- Garlic, rosemary, thyme
- Olive oil, salt, pepper

### Instructions:

1. Marinate chicken with lemon, garlic, and herbs (30–60 minutes)
2. Roast at 400°F or grill until internal temp reaches 165°F
3. Finish with fresh herbs and a squeeze of lemon

### Boilersource Twist:

Just like a properly tuned system, great cooking is about control and consistency. The right temperature, the right timing, and the right setup make all the difference.