**Island Broiled Chicken**

**Ingredients**
- ½ cup oil (canola or olive)
- 3 Tablespoon lemon juice (or Juice 1 Lemon)
- 1 ½ clove garlic
- ½ oregano
- ¼ tsp salt
- ⅛ tsp pepper
- 4 boneless chicken breasts (can be doubled/tripled for more pieces)

1. Combine all ingredients, except chicken. Whisk well.
2. Place chicken pieces in large shallow dish or large Ziploc bag.
3. Place in refrigerator at least 4 hours; turning bag or pieces over several times.
4. Broil or grill to perfection.

**Marinated Roasted Vegetables**

**Ingredients**
- ½ cup zucchini
- ½ cup sliced red bell peppers
- ½ cup sliced yellow bell pepper
- ½ cup yellow squash
- ½ cup sliced red onion
- 16 large fresh button mushrooms
- 16 cherry tomatoes
- ½ cup olive oil
- ½ cup soy sauce
- ½ cup lemon juice
- ½ cup clove garlic, minced

1. Place the zucchini, red bell pepper, yellow bell pepper, squash, red onion, mushrooms, and tomatoes in a large bowl.
2. In a small bowl, mix together olive oil, soy sauce, lemon juice, and garlic. Pour over the vegetables. Cover bowl, and marinate in the refrigerator for 30 minutes.
3. Preheat grill for medium heat.
4. Lightly oil grate. Remove vegetables from marinade, and place on preheated grill. Cook for 12 to 15 minutes, or until tender.