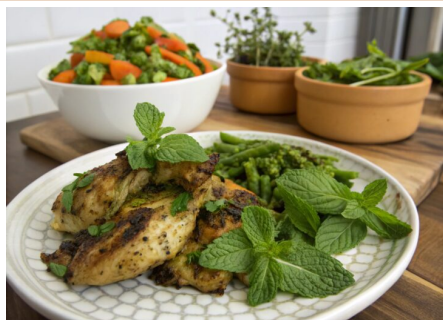


How to Make Mint Chicken - A Bright, Herbaceous Dinner Idea

This Mint Chicken recipe stands out for several reasons:



TIME
15 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup fresh mint leaves, chopped
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- Juice of 1 lemon
- Salt and pepper to taste
- Optional: Greek yogurt for serving

DIRECTIONS

1. Growing up, my grandmother had a garden bursting with fresh herbs, and mint was always her pride and joy. I remember the way she would pluck the leaves, their aroma filling the air, and how she would sprinkle them over her famous chicken dish. This recipe for Mint Chicken is a tribute to those cherished memories, bringing a burst of freshness and flavor to the dinner table.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-mint-chicken-a-bright-herbaceous-dinner-idea/>