

grilled CILANTRO LIME CHICKEN

Spice up grilled chicken with this simple
and delicious marinade.



WINNER WINNER, CHICKEN DINNER

INGREDIENTS

- 3 pounds skinless chicken thighs (or chicken breast if you prefer)
- 4 limes, zested and juiced
- 1 cup roughly chopped cilantro leaves and stems
- ½ cup extra virgin olive oil
- 2 tablespoons honey
- ½ tablespoon cumin
- 1 tablespoon chili powder
- ½ tablespoon onion powder
- ¼ tablespoon garlic powder
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

INSTRUCTIONS

1. Trim any fat from the chicken and place in a large ziploc bag.
2. Add the marinade ingredients to a large measuring jug or bowl and combine.
3. Reserve 1/2 cup of the marinade and pour the rest into the bag with the chicken. Refrigerate for at least 30 minutes or overnight.
4. Preheat your grill.
5. Starting with a high heat, put your chicken on the grill and let it get a good sear, then turn the heat down to low.
6. Wait 5-6 minutes before flipping your chicken to the other side, and use the reserved marinade to baste the chicken when you flip.
7. Cook for 5 more minutes, and then let the chicken rest on the top rack of your grill away from your heat for a few minutes before serving.