



## GRILLED CILANTRO LIME CHICKEN



### About this Recipe

This is quickly becoming one of our favorite summer dinners. Marinating chicken with lime juice, fresh cilantro, and jalapeños if you want a little heat is so easy and tastes amazing! We like to pair this with grilled veggies - try summer squash and zucchini or peppers and onions with some black beans for a complete meal the whole family will love!

### Ingredients

- 6 organic boneless, skinless chicken breasts
- 1/4 cup olive oil
- Juice from 2 limes
- 1 bunch fresh cilantro, finely chopped
- 1 teaspoon minced garlic
- 1-2 jalapeño peppers, diced (optional)
- Sea salt and pepper to taste

### Directions

- 1** In a small bowl, mix the olive oil, lime juice, cilantro, garlic, jalapeños, salt and pepper
- 2** In a large ziplock bag, add the chicken and cover with the marinade. Mix so all the chicken is covered. Store in the refrigerator for at least an hour (up to 24 hours)
- 3** Grill over medium high heat until chicken has reached an internal temperature of 165 degrees (depending on the thickness of the chicken about 15 to 20 minutes). You can also bake it in the oven