

Holiday Recipes

Basil Lime Chicken

Ingredients:

- 3 Limes (juice and zest) Divided
- 3 Tbsp Olive Oil
- 1/4 Cup Extra Virgin Olive Oil
- 3 Tbsp Dijon Mustard
- 3 Tbsp Worcestershire Sauce
- 3 Tbsp Soy Sauce
- 6 Green Onions Chopped Divided
- 4 Cloves Garlic Minced Divided
- 2 Tbsp Chopped Basil
- Salt and Pepper to taste
- 3 lbs Chicken Breasts

Directions:

Combine the zest and juice of 2 limes, Olive Oil, Mustard, Worcestershire, Soy, 3 onions, 2 garlic cloves salt and pepper and mix well.

Cut chicken into even cutlets and place in a gallon sized baggie.

Pour marinade over the chicken and marinate for 1 hour.

Preheat grill.

Place chicken on grill and grill for 7 minutes.

Then flip and cook until internal temp reaches 170.

Remove from grill and let meat rest.

Meanwhile combine juice and zest of one lime with extra virgin olive oil, 3 chopped onions, 2 minced garlic cloves, basil.

Slice chicken into bite-sized pieces and pour sauce over top.