



# 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 bag.

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.