



Put a little WOW in your summer grilling with this delicious combo. Cilantro, lime and the perfect blend of spices all gathered together with fire-grilled goodness will turn ho-hum chicken into a OH-YUM meal!



Grilled Cilantro Lime Chicken

Ingredients

4 boneless, skinless chicken breasts (or 6 thighs, bone-in)
1 ½ Tbsp. garlic salt
1 tsp. ground cumin
½ tsp. chili powder
½ tsp. smoked paprika
½ tsp. black pepper
1 tsp. onion powder
1 tsp. dried oregano
2 Tbsp. chopped cilantro
Juice of 1 large lime
1 ½ Tbsp. melted butter

Method

In small bowl, stir together garlic salt, cumin, chili powder, smoked paprika, pepper and onion powder.

Put chicken in 1-gallon freezer bag. (If using thick chicken breasts, use a meat mallet or rolling pin to flatten slightly for even cooking). Sprinkle with seasoning mixture, chopped cilantro and lime juice.

Zip top of bag closed and mush all ingredients together around chicken. Place in refrigerator for at least one hour turning bag once or twice and working/mushing ingredients around chicken.

Remove bag from refrigerator 30 minutes before grilling and let rest at room temperature.

Place chicken pieces on hot grill (discard marinade), cover and reduce temperature slightly. Cook until center reaches 160°F turning as needed for even cooking. Chicken is ready when it releases easily from the grate. Transfer chicken to a plate and brush with melted butter immediately. Spoon fresh pico de gallo or salsa over the top, if desired.