

Grilled Cilantro Lime Chicken

Ingredients:

1 lb chicken breast
½ cup cilantro, chopped
¼ cup good olive oil
2 limes, juiced
1 tbsp garlic, minced
1 shallot, minced
1 tbsp salt
½ tbsp. black pepper
1 tsp cumin

Directions:

Butterfly chicken to ensure even cooking. If you need to, pound the thick parts of the breast out.

In a large ziplock bag, mix cilantro, olive oil, juice, garlic, shallots, salt, pepper and cumin. Add chicken breast and marinate at least 30 minutes.

Preheat one side of your grill to 375 degrees. Cook chicken for 5 minutes, or until browned and easy to flip. Flip chicken and move to unheated side of the grill, brush with remaining marinade. Close the lid, and let finish cooking and chicken has reached an internal temperature of 160 degrees.

Cover lightly with foil and let rest 5 minutes before serving.

Serve chicken as is, or slice thinly and serve as tacos in warmed tortillas with pico de gallo, queso fresco, and fresh chopped cilantro.