



# Grilled Sweet Chili Lime Chicken

## Ingredients:

- 1 lb chicken breast
- 1 lime, juiced and zested
- 1/2 jalapeno, minced (optional)
- 1 tbsp cilantro, minced
- 2 tsp salt
- 1 tsp black pepper
- 1 tbsp garlic
- 2 tbsp olive oil
- 1/4 cup chicken stock
- 1/8 cup soy sauce
- 1 cup sweet chili sauce

## Directions:

Mix all ingredients together in a large bowl. Divide marinate in half. Place half of sauce in a large bowl with chicken and marinate chicken for at least 30 minutes but try for over night. Add remaining sauce to a small pot and heat over medium low heat until it starts to bubble and thicken. Reduce heat to low and let simmer.

Preheat grill to 450 degrees. Shake off extra marinate and place chicken on grill. Don't flip right away - just wait! The chicken will let you know when it is ready and will easily lift from the grill without sticking when it's ready.

After about 8-10 minutes, turn chicken over and cook on the other side. After another 3-5 minutes, using a silicone brush, start basting the chicken breast with the remaining marinate that you cooked on the stove.

Brush chicken on each side with the sweet chili lime sauce, turning every minute or so to allow the sauce to caramelize and stick to the chicken. Check internal temperature of chicken - it should read 165 degrees. This will take about 15-20 minutes total on the grill. Remove from heat and let rest 5 minutes before serving. Serve with your favorite sides and the remaining sauce.