

BASIL LIME CHICKEN

Ingredients

3 Limes (juice and zest) Divided

3 T Olive Oil

1/4 Cup Extra Virgin Olive Oil

3 T Dijon Mustard

3 T Worcestershire Sauce

3 T Soy Sauce

6 Green Onions Chopped Divided

4 Cloves Garlic Minced Divided

2 T Chopped Basil

Salt and Pepper to taste

3 lbs Chicken Breasts

Instructions

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.