



Basil Lime Chicken

Ingredients

1 1/2 Limes (juice and zest) Divided	3 Green Onions Chopped Divided
1 1/2 T Olive Oil	2 Cloves Garlic Minced Divided
1/2 Cup Extra Virgin Olive Oil	1 T Chopped Basil
1 1/2 T Dijon Mustard	Salt and Pepper to taste
1 1/2 T Worcestershire Sauce	1.5 lbs Chicken Breasts
1 1/2 T Soy Sauce	

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 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.

Notes