



BASIL LIME CHICKEN

Ingredients

4 Limes (juice and zest) Divided
3 T Olive Oil
1/4 Cup Extra Virgin Olive Oil (I do not use this much...I eyeball it)
3 T Dijon Mustard
3 T Worcestershire Sauce
3 T Soy Sauce
6 Green Onions Chopped Divided
4 Cloves Garlic Minced Divided
1/4 cup Chopped Basil
Salt and Pepper to taste
3 lbs Chicken Breasts
1 jalapeno

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 2+ hours (I marinate overnight)

Preheat grill or grill pan

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 2 lime with extra virgin olive oil, 3 chopped onions, 2 minced garlic cloves, jalapeno, basil.

Slice chicken into bite-sized pieces and pour sauce over top.

[Doug Phillips](#) shared [Anni Schoonover-Dayan's photo](#)