

Ingredients:

3 Limes (juice & zest)
divided

2 Tbsp Olive oil

1/4 Cup Extra virgin
olive oil

3 Tbsp Dijon mustard

3 Tbsp Soy sauce

6 Green onions
chopped divided

4 Cloves Garlic
minced divided

2 Tbsp Basil chopped

Salt & pepper to taste

3 Lbs Chicken breasts

Basil Lime Chicken

Directions:

1. Combine the zest and juice of 2 limes, 1/4c. olive oil, mustard, soy sauce, 3 chopped green onions, 2 garlic cloves, salt & pepper. Mix well
2. Cut chicken into even cutlets and place in a gallon-sized bag.
3. Pour marinade over the chicken and marinate for 1 hour.
4. Preheat Grill.
5. Place chicken on grill and grill for 7 minutes.
6. Flip and cook until internal temp reaches 170 degrees.
7. Remove from grill and let meat rest.
8. Combine juice and zest of 1 lime with 2 Tbsp olive oil and remaining green onions, garlic and basil. Pour over cooked chicken.

