

Southwestern Grilled Chicken

(for BBQ)

Ingredients

- 4 boneless skinless chicken breasts
- Marinade:
 - 3 cloves garlic, minced
 - 1/4 cup cilantro, chopped
 - 2 Tbps honey
 - 3 Tbsps veg oil
 - 2 Tbsps balsamic vinegar
 - 6 Tbsps fresh lime juice
 - 1 1/4 tsps ground cumin
 - 2 chipotle peppers, soaked and finely chopped
 - S&P to taste

Directions

In bowl, whisk together marinade ingredients.

Pour over chicken and marinate overnight.

BBQ over Med-Hi heat ~ 8 mins per side