

# 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 Tbps veg oil
  - 2 Tbps balsamic vinegar
  - 6 Tbps 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