

Basil Lime Chicken

Ingredients

3 Limes (juice and zest) Divided
3 T Olive Oil
1/4 Cup Extra Virgin Olive Oil
3 T Dijon Mustard
3 T Worcestershire Sauce
3 T Soy Sauce
6 Green Onions Chopped Divided
4 Cloves Garlic Minced Divided
2 T Chopped Basil
Salt and Pepper to taste
3 lbs Chicken Breasts



Instructions

1. Combine the zest and juice of 2 limes, Olive Oil, Mustard, Worcestershire, Soy, 3 onions, 2 garlic cloves salt and pepper and mix well.
2. Cut chicken into even cutlets and place in a gallon sized baggie.
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. Then flip and cook until internal temp reaches 170.
7. Remove from grill and let meat rest.
8. Meanwhile combine juice and zest of one lime with extra virgin olive oil, 3 chopped onions, 2 minced garlic cloves, basil.
9. Slice chicken into bite-sized pieces and pour sauce over top.