

# Cilantro Chicken

*From -myrecipes.com*

4 boned, skinned chicken breast halves (2 lb total)

¼ cup lime juice

½ cup chopped fresh cilantro

6 cloves garlic, chopped

1 Tbsp honey

1 Tbsp olive oil

½ tsp salt

¼ tsp pepper

- Pound the chicken breasts to an even thickness (about 1/2") and place in a shallow baking pan.
- In a small bowl, mix lime juice, cilantro, garlic, honey, olive oil, salt and pepper.
- Pour over chicken and turn pieces to coat evenly.
- Cover and chill at least 30 minutes or overnight.
- Lay chicken on a grill over medium heat (you can hold your hand over the surface only 4 to 5 seconds) and cook, turning once, until no longer pink in the center, 4 to 6 minutes per side.



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