

Ancho Chicken Breasts

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	teaspoons	shallot - minced
1	teaspoon	garlic - minced
2	tablespoons	ancho chile - ground
1		juice of lime
1	teaspoon	freshly ground black pepper
2	teaspoons	salt
1/2	cup	olive oil
4		chicken breast - skinless, boneless

Combine all ingredients, except chicken, in a small bowl. Place the chicken in a glass casserole dish and cover with marinade. Let the chicken stand for 2-3 hours, covered, in the refrigerator.

Cook breasts over a hot grill for 2 minutes per side or until done.