

Basil Lime Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3		limes (juice and zest)
3	tablespoons	olive oil
1/4	cup	extra virgin olive oil
3	tablespoons	dijon mustard
3	tablespoons	worcestershire sauce
3	tablespoons	soy sauce
6		green onions - chopped
4	cloves	garlic - minced
2	tablespoons	basil - chopped
		salt and pepper
3	pounds	chicken breast

Combine zest and juice of 2 limes, olive oil, mustard, worcestire, soy sauce, 3 onions, 2 garlic cloves, salt, and pepper and mix well.

Cut chicken into even outlets and place in a gallon baggie.

Pour marinade over the chicken and marinate for one hour.

Preheat grill.

Grill chicken for 7 minutes.

Flip and cook until 170.

Remove and let rest.

Combine zest of 1 lime with olive oil, 3 chopped onions, 2 garlic cloves and basil.

Slice chicken into bite sized pieces and pour sauce over top.