



Garlic Lime Grilled Chicken

Ingredients:

- ½ cup lime juice
- ¼ cup cider vinegar
- 6 garlic cloves, minced
- 2 Tablespoons minced fresh oregano or 2 tsp dried oregano
- 2 Tablespoons fresh cilantro, chopped or 1 Tbsp dried cilantro
- 2 teaspoons pepper
- 1 teaspoon salt
- 1 teaspoon paprika
- 8 boneless chicken breasts
- ¼ cup vegetable oil

Directions:

- In a large resealable plastic bag, combine the first 8 ingredients; add chicken. Seal bag and turn to coat; refrigerate for 8 hours or overnight.
- Drain and discard marinade. Grill until cooked. Or they can be browned in a skillet and then transferred to a baking dish and baked for 30-35 minutes at 375.

Serves 8