

Grilled Cilantro Lime Chicken

This Cilantro Lime Chicken is the easiest recipe for grilling chicken. The marinade is bursting with flavor and results in juicy and tender chicken every time! This Mexican-inspired recipe will become a favorite.

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Servings: 4 servings

Ingredients

- 2 lbs chicken breast (or thighs), (4 small/medium chicken breasts)
- 3 Tbsp **olive oil**
- 1/4 cup lime juice, (freshly squeezed)
- 3 garlic cloves, minced
- 3 Tbsp cilantro, finely chopped
- 1 tsp **salt**
- 1/2 tsp ground black pepper
- 1 tsp ground paprika
- 1 Tbsp **honey**
- 1 lime, cut into wedges for serving

Instructions

1. In a bowl, combine oil, lime juice, garlic, cilantro, salt, pepper, paprika, and honey for the marinade.
2. Add the chicken to the mixture and allow to marinate for 30 minutes or up to 2 hours.
3. Grill chicken 6-8 minutes per side, or until cooked through. Serve with a wedge of lime to squeeze over the cooked chicken and garnish with more cilantro if desired.

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