

# RECIPE OF THE WEEK

## Basil Lime Chicken

### Ingredients

- 3 lbs Chicken Breast
- 3 Limes divided (juice and zest)
- 2 tbsp Olive Oil
- 1/4 cup Extra Virgin Olive Oil
- 3 tbsp Dijon Mustard
- 3 tbsp Soy Sauce
- 6 green onions – chopped and divided
- 4 cloves of Garlic – minced and divided
- 2 tbsp Basil – chopped
- Salt
- Pepper



### Preparation

1. Take juice and zest of 2 limes, extra virgin olive oil, dijon mustard, soy sauce, 3 green onions, 2 garlic, salt, and pepper in a bowl and mix well
2. Cut chicken into even-sized cutlets and place them in a gallon-sized bag
3. Pour marinade on the chicken
4. Let it marinate for 1 hour
5. Preheat your grill
6. Grill chicken for 7 minutes
7. Flip sides and cook until the internal temperature becomes 170°
8. Take out from grill and let it rest
9. Mix the remaining lime juice, olive oil, green onions, basil, and garlic and pour over the cooked chicken
10. Serve and enjoy

