

EASY JALAPENO LIME MARINADE

INGREDIENTS

- Juice and Zest from 1 lime (about 1/4 cup)
- 1/4 cup olive oil
- 1 tbsp. garlic - minced
- 1 tbsp. Worcestershire sauce
- 1/2 tsp. cumin
- 1/4 tbsp. salt
- 1/4 tsp. pepper
- 2 tbsp. green onions - chopped
- 1 fresh Jalapeño - seeded and diced (or 2 tbsp. pickled Jalapeños)

PREPARATION

1. Combine lime juice, zest, olive oil, minced garlic, Worcestershire sauce, salt, pepper and cumin in a bowl.
2. Add the chopped green onions and seeded Jalapeño to the marinade and stir well.
3. Pour the marinade over the meat or vegetables and let chill 30 minutes to 4 hours for the best flavor.
4. Enjoy the amazing flavors.

