

Cilantro Lime Chicken with Black Bean Corn Relish

Cilantro Lime Chicken

Boneless, skinless chicken breasts

Marinade:

1 c. lime juice

½ c. olive oil

¼ c. Dijon mustard

½ c. molasses

1/8 c. worstershire sauce

3 T. fresh thyme

1 c. fresh cilantro

½ c. fresh garlic, minced

Granulated garlic (to taste)

Granulated onion (to taste)

Mix all of the marinade ingredients together.

Add chicken breasts and marinate.

Grill off chicken.

Finish on sheet pan at 325 degrees for 10-12 minutes.



Black Bean Corn Relish

1 part black beans

1 part canned corn

¼ part bell pepper, diced

¼ part red onion, diced

¼ part fresh cilantro

¼ part brown sugar

½ part olive oil

½ part red wine vinegar

Salt and pepper to taste

Toss all ingredients in a bowl.

Serve over Cilantro Lime Chicken.

ENJOY!