

Tequila Lime Chicken

4 (6-8 oz.) boneless, skinless chicken breasts
½ cup **Chavie's North of the Border Salsa Verde**
2 oz. tequila
2 oz. lime juice
½ tsp. cracked black pepper
¼ tsp. ground cumin
¼ tsp. cayenne pepper
¼ tsp. salt
1 clove garlic, minced
1 Tbsp. minced onion
½ tsp. fresh cilantro, finely minced
2 Tbsp. vegetable oil
Cilantro Lime Rice (see recipe)



Procedure

Combine ingredients in mixing bowl and whisk together. Put chicken breasts into a zipper-style plastic bag and pour the marinade over them. Squeeze out all of the air and seal the bag. Marinate chicken 4 hours or more in refrigerator. Prepare the Cilantro Lime Rice as directed, prior to grilling the chicken breasts. Grill the marinated chicken breasts over a hot fire. Serve atop Cilantro Lime Rice and garnish.

Yield: 4 servings