

## Chili Lime Grilled Chicken

- 2 lbs boneless, skinless chicken breasts
- 2 teaspoons olive oil
- 1 clove garlic, minced
- 1½ teaspoon ancho chili powder
- ½ teaspoon chipotle chili powder
- 1½ teaspoon cumin
- 1½ teaspoon coriander
- 1 teaspoon paprika Himalayan sea salt and pepper, to taste
- Juice of 1 lime + zest
- 2 tablespoons chopped cilantro



1. In a small bowl, whisk together all ingredients except the chicken. (tip: make extra for salad dressing)
2. Place chicken in a large ziplock bag and pour marinade over top. Let chicken marinate for at least 30 minutes to an hour or overnight.
3. Preheat grill to medium heat. Grill chicken 5 to 6 minutes on each side or until cooked through (internal temp should be 165 degrees)
4. Remove chicken from grill and let rest for 5 minutes before serving. Enjoy!

Protein Serving Size = 3 ounces  

Taste great over salads 