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These garlicky Mexican-spiced chicken breasts can be grilled in warm weather or broiled any time of the year.

Makes 6 servings.

Prep Time: 5 minutes

Refrigerate Time: 30 minutes

Cook Time: 16 minutes

INGREDIENTS.

- 1/3 cup olive oil
- 1/4 cup lime juice
- 2 tablespoons tequila
- 1 tablespoon Garlic with Extra Virgin Olive Oil
- 1 teaspoon Cilantro Leaves
- 1 teaspoon seasoned salt
- 1/4 teaspoon cumin, Ground
- 1/8 teaspoon Red Pepper, Ground
- 1 1/2 pounds boneless skinless chicken breast halves

DIRECTIONS

1. Mix all ingredients, except chicken, in small bowl. Reserve 3 tablespoons marinade; set aside. Place chicken in large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well.
2. Refrigerate 30 minutes or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade.
3. Broil or grill over medium-high heat 6 to 8 minutes per side or until cooked through, brushing with reserved 3 tablespoons marinade halfway through cooking