

[summer, grill, chicken]

## Cilantro Lime Green Chicken

### Ingredients

- 8 chicken thighs whole (Any variety)
- Your choice of tortillas <sup>1)</sup>
- White or Yellow Onion > Soaking sliced onion in ice water for ~15 minutes can remove the heat

### Marinade

- 2 TBS olive oil
- 1/3 cup fresh squeezed lime juice (Juice of 3 limes)
- Zest from above Limes
- 1 bunch cilantro fresh chopped ~100g - Reserve some whole cilantro for garnish
- 1 Jalapeno finely sliced ~25g
- 2 Large cloves garlic finely sliced
- 1 TBS brown sugar
- 1 tsp ground cumin
- 2 TBS Kosher Salt

### Method

1. Combine marinade ingredients in bowl or bag, mix thoroughly
2. Add chicken and marinate overnight, stirring regularly
3. Remove chicken from marinade, leave any that sticks
4. Grill, bake, or fry until thigh has an internal temp of 150F *We grill ours*
5. (Optional) Garnish with cilantro
6. Let sit at least 10 minutes, then slice
7. Serve with tortillas and thinly sliced fresh onions

### Notes

Gab wants to call it "Green Chicken" because of how it looks while marinading in the bag.

Unmodified recipe at: <https://cafedelites.com/crispy-cilantro-lime-chicken/>

<sup>1)</sup>

We use flour

From:  
<https://wiki.cookie mountain.org/> - **Recipe Book**

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