

[summer, grill, chicken]

Cilantro Lime Green Chicken

Added on 8/8/2020

Ingredients

- 8 chicken thighs whole (Any variety)
- Your choice of tortillas ¹⁾
- 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 marinating in the bag.

Next Time Try

See new recipe link below to update anything needed.

Blending/processing the marinade for flavor distribution and getting more on the chicken for grilling.

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

Edit, I found the first recipe I ever used, consult this before next make:

<https://www.recipetineats.com/lime-marinated-grilled-chicken/>

1)

We use flour

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

Permanent link:
https://wiki.cookie mountain.org/doku.php?id=recipes:cilantro_lime_chicken&rev=1597766320

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