

summer, grill, chicken, needs pic, incomplete, hot weather



This recipe is tagged as incomplete, use at your own risk!

Cilantro Lime Green Chicken

Date added: 2020/08/08

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

- 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
- 2 TBS Kosher Salt
- 1 TBS brown sugar
- 2 TBS olive oil
- 1 tsp ground cumin

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. Let sit at least 10 minutes, then slice
6. (Optional) Garnish with cilantro
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.

Attempt 7/21/2024 -2 bunches cilantro, 2 jalapenos, used veggie peeler to zest citrus, blended in vitamix, thigh, not breast. -Too bitter? if not consider whole lime.

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=1721603214

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