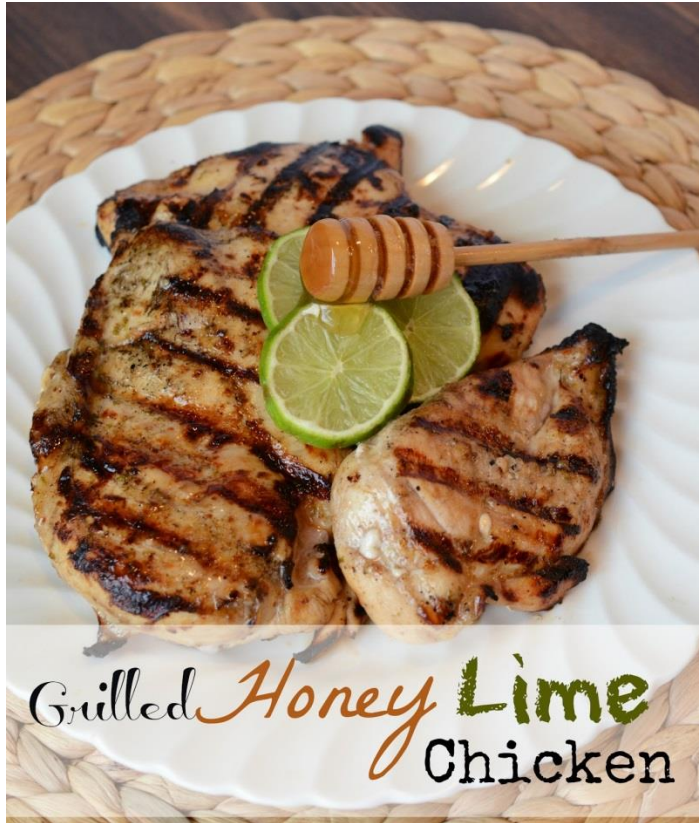


GRILLED HONEY LIME CHICKEN



This GRILLED HONEY LIME CHICKEN is a super tasty dish that really kicks up the flavor of plain old grilled chicken. The honey and lime flavors mixed with the cumin and chili powder really make this dish perfect for summer!

Serves: 4

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp cumin
- 1 tsp lime zest
- juice of 1 lime
- 1/4 cup honey
- 2 tsp chili powder
- lime slices for garnish, optional

INSTRUCTIONS

1. Preheat your grill to a medium heat
2. Pat the chicken breasts dry
3. Sprinkle the salt, pepper, garlic powder, onion powder and cumin evenly over both sides of the chicken breasts
4. In a small bowl combine the lime zest, lime juice, honey and chili powder
5. Place on the grill and cook for about 5 minutes then flip to cook on the other side
6. Allow to cook another 5 to 6 minutes
7. Brush both sides of the chicken breast with the honey mixture
8. Allow to keep cooking until the chicken reaches an internal temperature of 160 degrees F°