

Main Dishes

Poultry

Lime Chicken Diane

The combination of the lime and cilantro give this chicken a truly different taste. I always like to make this when company is coming for dinner.

4 boneless chicken breasts, halved

1/3 cup olive oil

3 limes, squeezed and sliced

1 clove garlic, minced

3 Tb. cilantro, chopped

ground pepper



Mix olive oil with lime juice.

Cut up rind and add to mixture.

Add garlic, cilantro, and pepper.

Add chicken breasts and marinate at least 2 hours or over-night.

Grill or broil chicken breasts and baste with marinade.

Serve with flavored or plain rice.

Yield: 6 to 8 servings.

NOTE: Cilantro looks very similar to parsley but the taste is very different. I didn't like the taste of cilantro at first, but now I love it's licorice taste. Cilantro is used in most Mexican dishes.