



Southwestern Chicken Breasts

Makes: 4 servings

Prep Time: 30 minutes

Ingredients:

- 4 boneless Chicken breast halves
- 1/4 cup lime juice
- 1 teaspoon minced fresh garlic
- Salsa
- 3/4 cup olive oil
- 2 tablespoons chopped green chilies
- 8 slices Cheddar cheese

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Prep Time: 30 minutes

Directions:

1. In 9-inch square baking pan stir together oil, lime juice, chilies, and garlic. Add chicken breasts; marinate, refrigerated, at least 1 hour, turning every 30 minutes.
2. Prepare grill for indirect cooking. Remove chicken from marinade; drain. Grill chicken 10 minutes; turn. Continue grilling until thoroughly cooked, about another 10 to 12 minutes. Top each chicken breast with 2 slices cheese. Cover and grill until cheese begins to melt. Serve with salsa.

Recipe courtesy of the National Chicken Council and U.S. Poultry and Egg Association.

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