

# Cilantro Lime Grilled Chicken

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Servings: 4

## Ingredients

### Cilantro Lime Chicken:

- 1.5 lb. boneless chicken breast
- 1/4 cup lime juice
- 2 tablespoons olive oil
- 1/4 cup fresh cilantro
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt

### Avocado Salsa:

- 4 avocados, diced
- 1/2 cup fresh cilantro, diced
- 3 tablespoons lime juice
- 1/2 tablespoon red wine vinegar
- 1/2 teaspoon red pepper flakes
- 1 garlic clove, minced
- salt to taste



## Steps

1. To a small bowl, add 1/4 cup of lime juice, olive oil, 1/4 cup of fresh cilantro, ground cumin, and 1/4 teaspoon of salt. Whisk until mixed.
2. Add chicken and marinade to a large ziplock bag. Let chicken marinate for 15 minutes.
3. Preheat grill to medium high heat (about 400 degrees). Place chicken on grill and grill each side for 4-6 minutes, until chicken is no longer pink. Remove and let sit.
4. To make the avocado salsa: add avocado, 1/2 cup fresh cilantro, 3 tablespoons lime juice, red wine vinegar, red pepper flakes, garlic clove, and salt to a small bowl. Gently toss to mix.
5. Top Cilantro Lime Chicken with fresh Avocado Salsa.