

Grilled Honey Lime Chicken

Recipe By *Cindy Fanning*



Cooking and Prep:  40
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Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Low Fat,
Low Carb, Sugar Free

This delicious, juicy chicken breast recipe is made with a quick honey-lime marinade and just a few minutes on the grill.

Ingredients (6)

Main ingredients

- 1/2 cup fresh lime juice
- 1/4 cup **Gefen Honey**
- 1/2 teaspoon **Gefen Paprika**
- 1/2 teaspoon **Haddar Kosher Salt**
- 1 pound boneless, skinless chicken breasts, trimmed of fat

Sommelier Suggests



Shiloh Sauvignon Blanc

Start Cooking

Prepare the Marinade

1. Combine lime juice, honey, paprika and salt with a whisk in a small bowl.
2. Place chicken in a large resealable bag. Pour marinade over the chicken. Seal bag and "massage" to help get the marinade all over chicken.
3. Marinate chicken in refrigerator for at least 30 minutes.

Grill the Cutlets

1. Preheat grill to medium. Spray grill with non-stick cooking spray or rub oil on grate.
2. Grill chicken to an internal temperature of 165 degrees Fahrenheit, about five minutes on each side.
3. Allow chicken to rest two to three minutes before serving.

About

This recipe originally appeared on [PickFreshFoods.com](https://www.PickFreshFoods.com).