

## Tequila Lime Chicken (Paleo)

### Shopping List:

Serving size 2-3

- 2 organic chicken breasts
- 1 tsp. salt
- 1 tsp. dried oregano
- 1 tsp. garlic powder
- 1/2 tsp. chili powder
- 1/2 tsp. paprika
- 1/4 tsp. cumin
- 3 garlic cloves, minced
- 3 tbsp. olive oil
- 4 tbsp. lime juice
- 1/4 cup fresh cilantro, diced
- 1 ounce silver agave tequila

### Directions:

Whisk all of the ingredients together in a bowl. Pour the marinade into a gallon size zip lock bag with the chicken breasts in it or place the chicken in a dish and pour the marinade over the chicken, cover and place into the refrigerator. Allow the chicken to marinate for 3 to 24 hours. (I let it marinate for 24 hours). Turn the chicken over 2 to 3 times throughout the time so allow it to fully marinate both sides.

Cook the chicken to your preferred method. I baked the chicken at 450\* F for 20 minutes with the extra marinade juice. Make sure to check that the chicken is cooked through and no pink remains. Drizzle the (cooked) marinade over the chicken before serving.

\*Optional: adding 2-3 tbsp. honey to your marinade to make it a bit sweeter. I prefer it tart.

\*\*You can sauté the chicken in a non-stick skillet with the extra marinade juices or you can also grill it. If you grill the meat and did not cook the marinade then do not use it - it will have the raw chicken juices in it (eww) and you risk getting sick!