

Noreen's Kitchen

Cilantro Lime Chicken

1/2 cup lime juice
1/2 cup fresh cilantro
1/2 cup green onion, chopped
2 cloves garlic, minced
1 serrano chili, minced
1/2 cup grapeseed or neutral oil

2 tablespoons honey
1 teaspoon salt
1 teaspoon ground cumin
1 teaspoon ground paprika
1 teaspoon chili powder

Step by Step Instructions

Combine all ingredients in a jug and whisk together. To get a more cohesive mixture, use a blender or an immersion blender to whip this together.

Pour over the protein of choice such as chicken, beef, pork, fish or shrimp and allow to marinate for up to two hours before grilling, roasting or pan searing.

COOK'S NOTES:

This marinade doubles as a great salad dressing or dipping sauce.