



Noreen's Kitchen

Pollo Asada Style Marinade

Ingredients

4 pounds chicken breast, butterflied	1 tablespoon dried oregano
1/2 cup fresh lime juice -reserve skins	1 tablespoon ground cumin
1/2 cup fresh lemon juice -reserve skins	1 tablespoon ancho chili seasoning
1/2 cup cilantro, roughly chopped	1 tablespoon chili salt OR
4 green onions, roughly chopped	1 tablespoon chili powder and 1 teaspoon
2 tablespoons honey	salt.
1/2 cup olive oil	additional liquid may be needed I
1 tablespoon garlic powder	sometimes use 1/2 cup lemonade

Step by Step Instructions

Place chicken in a large freezer bag or bowl.

Add remaining ingredients in with the chicken including the skins of the lemon and lime if desired.

Mix very well to distribute all of the ingredients evenly.

Allow chicken to marinate in the refrigerator for at least 1 hour. You can easily do this overnight for fantastic flavor.

When ready, remove chicken from marinade and grill over an open flame for best results.

Serve as a taco filling by slicing or chopping or as a great addition to a salad.

Enjoy!