

MORTON & BASSETT SPICES®

Chipotle Lime BBQ Chicken



- 2 chicken breasts
- 2 limes
- ¼ cup cilantro leaves, chopped
- 4 tablespoons olive oil
- 2 tablespoons Morton & Bassett Chipotle Barbeque Rub

Mix olive oil with the juice from one lime. Add in the Chipotle Barbeque Rub and stir well. Rub the chipotle marinade onto the chicken breasts and refrigerate for 30 mins-6 hours. The longer the better. Grill chicken breasts until 165F temperature inside, or about 8 minutes each side depending on thickness. Squeeze fresh lime on top and garnish with cilantro. Serve with grilled veggies, in tacos, or on a bed of rice and beans.



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