



Grilled Chicken with Cilantro Butter

Ingredients:

- 4 Tyson® fresh split chicken breasts with ribs
- 1 tablespoon garlic, chopped
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 teaspoons lime peel, grated
- 1/4 cup fresh cilantro, chopped; plus 8 sprigs
- 1/4 cup butter, melted or 1/4 cup margarine, melted
- 2 tablespoons olive oil
- 2 tablespoons lime juice

Makes: 4 servings.
Prep Time: 10 minutes
Cook Time: 15 minutes



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Directions:

1. Preheat grill to medium.
2. Combine garlic, 1/2 teaspoon salt and 1/4 teaspoon pepper in a small dish; mash into a paste using back side of a large spoon. Add lime peel.
3. Wash hands.
4. Loosen skin of chicken by slipping your hand between the meat and skin.
5. Spread a quarter of the garlic mixture and tuck 2 cilantro sprigs under the skin of each breast.
6. Wash hands.
7. Combine chopped cilantro, butter, oil and lime juice in a small bowl.
8. Brush chicken skin lightly with mixture.
9. Sprinkle with remaining 1/2 teaspoon salt and 1/4 teaspoon pepper.
10. Place chicken on grill, skin side down.
11. Brush with cilantro-butter mixture.
12. Cover and grill 15 minutes. Turn chicken; brush with half of remaining cilantro butter.
13. Cover and grill 10 minutes. Without turning, brush chicken with remaining cilantro butter.
14. Cover and grill 5 minutes or until done (internal temp 180°F).

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Recipe and photo courtesy of Tyson Foods.

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