Jalapeno Cheddar Grilled Chicken

Description

This Jalapeño Cheddar Grilled Chicken is perfect for any summer BBQ. The chicken breast is stuffed with cheddar, jalapeño, cilantro, and is topped off with more cheese!



Summary

Yield: 24
Prep Time: 20 minutes
Category: Poultry
Cuisine: American
Tags: Football

Ingredients

- 1/2 cup fresh lime juice
- 1 zest of 1 lime
- 4 tbsp chopped cilantro
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 tbsp sugar
- 2 boneless skinless chicken breasts
- 1 cup shredded cheddar cheese
- 2 tsp diced jalapeno

Instructions

1. Cut a horizontal slit along the thin, long edge of each chicken breast, nearly through to the opposite side.

In a small bowl, whisk together lime juice, zest, cilantro, salt, pepper, and sugar.

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Put chicken breasts and marinade in a large Ziploc bag and seal.

Squish the bag around until breasts are well coated.

Place the chicken in the refrigerator for at least 1 hour (up to 12 hours).

2. Remove the chicken breasts from the marinade and discard marinade.

Open up the slits and stuff each breast with 2 tablespoons shredded cheddar cheese, 1 teaspoon jalapeño, and 1 tablespoon chopped cilantro.

3. Preheat the grill to medium-high heat.

Brush the grill lightly with olive oil.

Grill chicken until cooked through, about 7 minutes per side.

Remove from direct heat and sprinkle remaining shredded cheddar cheese on top of each breast.

Cook until cheese is melted.

Remove from heat and serve.