

# 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!

## 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.

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.



## Summary

**Yield:** 24

**Prep Time:** 20 minutes

**Category:** Poultry

**Cuisine:** American

**Tags:** Football

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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.