Garlic Lime Chicken

Description

Garlic Lime Chicken, nothing better than juicy succulent roasted chicken with lots of garlic in a lime citrus marinade.



Summary

Yield: 8
Prep Time: 30 minutes
Category: Poultry
Cuisine: American

Ingredients

- 8 chicken breast halves, bone-in
- 6 cloves garlic, minced
- 1/2 cup lime juice
- 2 tsp dried oregano
- 1 tbsp dried coriander
- 1 tsp paprika
- 1/4 cup cider vinegar
- 1/4 cup olive oil
- 1 tsp kosher salt
- 2 tsp ground black pepper

Instructions

Marinade
In a 1 gallon plastic resealable freezer bag, combine the lime juice, cider vinegar, garlic, paprika, oregano, coriander, ground pepper and kosher salt. Add chicken breasts, seal bag and toss several times to thoroughly coat. Refrigerate for 8 hours or overnight.

Skillet First
Discard the marinade. Heat olive oil in a skillet over medium heat. Brown the chicken breasts on both sides. Transfer chicken to a greased baking pan.

Bake
Bake uncovered at 375° for 30 minutes or meat thermometer registers 170° or juices run clear.