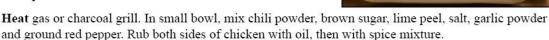
## Chili & Lime Rubbed Chicken

A sweet-and-tangy flavor-packed rub turns plain chicken into a savory grilled masterpiece!

## Servings: 4

- 2 teaspoons chili powder
- 2 teaspoons packed brown sugar
- 2 teaspoons grated lime peel
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/8 teaspoon ground red pepper (cayenne)
- 4 boneless skinless chicken breasts (about 1 1/4 lb)
- 2 teaspoons olive or canola oil



**Place** chicken on grill over medium heat. Cover grill; cook 10 to 15 minutes, turning once or twice, until juice of chicken is clear when center of thickest part is cut (170°F).

**Tips:** Refrigerating the "rubbed" chicken 20 to 30 minutes before grilling really enhances the flavor. You can bake the chicken. Place the rubbed chicken in a foil-lined shallow baking pan and bake in a 375°F oven for 25 to 30 minutes.



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