

MORTON & BASSETT SPICES®

Chipotle Lime BBQ Chicken



- 2 chicken breasts
- 2 limes
- ¼ cup cilantro leaves, chopped
- 4 tablespoons olive oil
- 2 tablespoons Morton & Bassett Chipotle Barbeque Rub

Mix olive oil with the juice from one lime. Add in the Morton & Bassett Chipotle Barbeque Rub and stir well. Rub the chipotle marinade onto the chicken breasts and refrigerate for 30 mins–6 hours. The longer the better. Grill chicken breasts until 165°F temperature inside, or about 8 minutes each side depending on thickness. Squeeze fresh lime on top and garnish with cilantro. Serve with grilled veggies, in tacos, or on a bed of rice and beans.



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