



LeAnn Rimes's Cabo Chicken

- 1 c. fresh lime juice
(from 5 to 6 limes)
- ½ c. olive oil
- 4 cloves garlic,
crushed with press
- 2 tsp. crushed
red pepper
- Salt

8 med. skinless, boneless chicken-breast halves (6 oz. each)

1. In bowl, whisk together lime juice, olive oil, garlic, crushed red pepper, and 2 teaspoons salt. In large self-sealing plastic bag, place chicken and lime marinade. Seal bag and refrigerate chicken 8 hours or overnight, turning bag over several times.

2. Preheat broiler, setting rack 4 inches from source of heat, or prepare outdoor grill for direct grilling on medium.

3. Remove chicken from marinade; discard marinade. Place chicken on rack in broiling pan or on hot grill rack, and cook 12 to 15 minutes or until juices run clear when thickest part of chicken is pierced with tip of knife, turning over once. Serves 8.



“This is a dish my husband concocted while we were on vacation in Cabo San Lucas, Mexico. It’s sure to bring flavor and ease to any summer meal.”

