

Grilled Honey Lime Chicken



Ingredients

- 1/2 cup fresh lime juice
- 1/4 cup Gefen Honey
- 1/2 teaspoon Gefen Paprika
- 1/2 teaspoon Haddar Kosher Salt
- 1 pound boneless, skinless chicken breasts, trimmed of fat

Directions

Prepare the Marinade:

Combine lime juice, honey, paprika and salt with a whisk in a small bowl. Place chicken in a large resealable bag. Pour marinade over the chicken. Seal bag and “massage” to help get the marinade all over chicken.

Marinate chicken in refrigerator for at least 30 minutes.

Grill the Cutlet:

Preheat grill to medium. Spray grill with non-stick cooking spray or rub oil on grate. Grill chicken to an internal temperature of 165 degrees Fahrenheit, about five minutes on each side. Allow chicken to rest two to three minutes before serving.

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