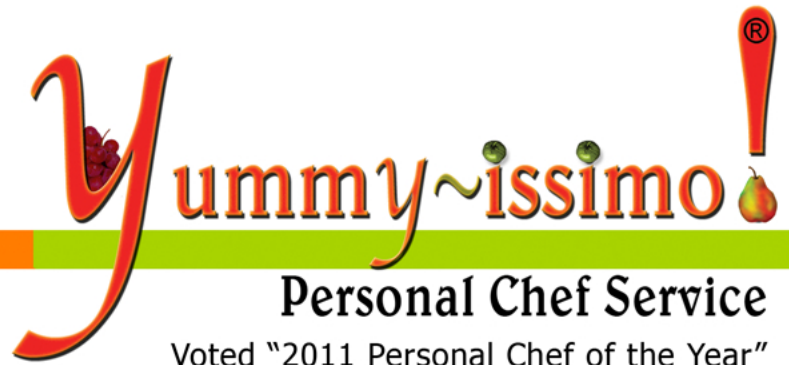


Margarita Chicken (w/o the Tequila)



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 4

2 jalapeno peppers, thinly sliced

2t cumin

1/4c cilantro, chopped

1T oregano

1/4c margarita mix ~ Mr. & Mrs. T's or
Holland House

3 limes, zested and juiced

2 garlic cloves, finely minced

1/2t red pepper flakes

4 boneless, skinless chicken breasts

In medium bowl combine all ingredients except chicken.

Pour marinade into large zip~lock bag, add chicken and seal tightly. Refrigerate at least 8 hours.

Preheat grill to medium~high heat. Spray grill grates with non~stick cooking spray. Remove chicken from marinade, and grill until cooked throughout.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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