



## GRILLED CARIBBEAN CHICKEN BREAST

**Servings: 12**

### Ingredients

- 12 boneless, skinless chicken breasts, raw, 4 ounces each
- Juice from 5 limes
- 2 tablespoons curry powder
- 2 tablespoons cayenne pepper
- 2 tablespoons seasoned salt
- 2 tablespoons garlic powder
- 4 tablespoons canola oil
- 2 limes

### Directions

Place the lime juice, curry powder, cayenne pepper, seasoned salt, garlic powder and oil in a bowl to make the marinade. Stir well to blend.

Put the chicken in a shallow pan. Pour the marinade over the chicken, thoroughly coating all of the pieces. Cover and refrigerate for 2 hours.

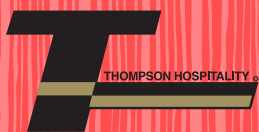
Remove the chicken from the marinade, and then discard the marinade.

Place the chicken on a hot grill, turning only once during cooking. Cook until the chicken's internal temperature reaches 165 F.

Thinly slice the limes, and then make them into twists. Garnish the chicken breasts with the lime twists.

### Side dishes

Golden Beet Salad  
Brown Rice



Celebrating Food, Art & Culture

*Chef Spotlight*  
Celebrating Foods of the World