



Tequila Lime Chicken

BAREFOOT CONTESSA

INGREDIENTS:

- * 2 whole (4 split) boneless chicken breasts, skin on
- * 1 bottle Tequila Lime Marinade



DIRECTIONS:

1. Place chicken in a shallow dish and pour on the marinade.
2. Cover and refrigerate overnight.
3. Heat the grill. Brush the rack with oil to prevent the chicken from sticking.
4. Remove the chicken from the marinade, sprinkle both sides generously with salt and pepper.
5. Grill skin side down for 5 minutes, until browned.
6. Turn and cook for 10 minutes until just cooked through.
7. Remove to a plate, cover tightly with aluminum foil, and allow to rest for 5 minutes before serving.