

Cuban Grilled Chicken Breasts w/ Mojo

When the hint of warmer weather starts to tease me, I like to fix a batch of this island-inspired chicken and toss it on the grill for a preview of warmer months ahead. Excellent with our Cuban Black Beans and our Jicama Slaw!



Marinade:

- Juice from two oranges
- Juice from two limes
- 1 orange, zested
- 1 lime, zested
- ½ cup finely chopped fresh oregano
- 12 cloves garlic, coarsely chopped
- ½ cup olive oil
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper

Mojo Dipping Sauce:

- 8 cloves garlic
- 3 tablespoons chopped fresh cilantro leaves
- ½ cup orange juice
- ¼ cup lime juice
- ¼ cup extra-virgin olive oil
- salt and pepper to taste

- 6 chicken breast halves, boneless & skinless

- o Place chicken breasts in a zip top bag. Combine marinade ingredients and pour over chicken. Seal bag, pressing out as much air as possible. Place in refrigerator and let the chicken marinate for 2 hours.
- o To make Mojo sauce, smash garlic and cilantro with a few pinches of salt to make a paste. This can be done in a mortar and pestle or on a cutting board with the side of a large knife. Place paste in a small bowl and add orange juice, lime juice and olive oil. Stir to combine and place in the refrigerator until ready to use.
- o Once chicken has marinated, heat an oiled grill or grill pan over medium-high heat. Remove chicken breasts from marinade and place on grill. Cook for 4-6 minutes on each side or until juices run clear.
- o Serve grilled chicken breasts with Mojo sauce.

6 servings