

CILANTRO LIME CHICKEN THIGHS

yield: 6 SERVINGS prep time: 2 HOURS 15 MINUTES cook time: 20 MINUTES total time: 2 HOURS 35 MINUTES

This is truly the most AMAZING zesty cilantro-lime marinade ever. And the chicken comes out perfectly juicy and tender.

★★★★★ 4.96 stars (78 ratings)

INGREDIENTS:

- 1/4 cup chopped fresh cilantro leaves
- 3 tablespoons extra virgin olive oil, divided
- 2 tablespoons freshly squeezed lime juice
- 1 tablespoon lime zest
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 2 pounds boneless, skinless chicken thighs



DIRECTIONS:

1. In a medium bowl, combine cilantro, 2 tablespoons olive oil, lime juice, lime zest, chili powder, cumin, salt and pepper.
2. In a gallon size Ziploc bag or large bowl, combine chicken and cilantro mixture; marinate for at least 2 hours to overnight, turning the bag occasionally. Drain the chicken from the marinade.
3. Heat remaining 1 tablespoon olive oil in a cast iron grill pan over medium high heat.* Working in batches, add chicken to the grill pan in a single layer and cook until golden brown and cooked through, reaching an internal temperature of 165 degrees F, about 4-5 minutes per side.
4. Serve immediately.

NOTES:

**If you do not have a cast iron grill pan, you can also use a large cast iron skillet.*

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