***NR# 148 Honey Lime Chicken-Diabetes Food Hub***

***Serving Size: 3oz***

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| **Ingredients** | **25 Servings** | **50 Servings** | **100 Servings** |
| Lime Juice | 2 1/8 c | 4 1/8c | 8 1/3 c |
| Garlic, Chopped | 12 ½ | 25 | 50 |
| Olive Oil | 6 ¼ TBSP | 12 ½ TBSP | 25 TBSP |
| Honey | 6 ¼ TBSP | 12 ½ TBSP | 25 TBSP |
| Green onions, chopped | 1 1/2c | 3 1/8c | 6 1/4c |
| Fresh Cilantro, chopped | 3 1/8c | 6 ¼ c | 12 1/2c |
| Salt | ¾ tsp | 1 ½ tsp | 3 1/8 tsp |
| Boneless skinless chicken breasts | 6 ¼ lbs | 12 ½ lbs | 25 lbs |
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***NR# 148 Grilled Honey Lime Chicken-Diabetes Food Hub***

***Instructions:***

1. ***In a large bowl, mix together the lime juice, garlic, olive oil, honey, onion, cilantro, and salt.***
2. ***Put the chicken breast in a large resealable plastic bag. Add the marinade to the bag and lay it flat in the refrigerator for at least 1 hour.***
3. ***Remove the chicken from the bag and discard the marinade. Cook on the grill or stove top for 5-8 minutes on each side, until it reaches an internal temperature of 165 degrees F.***