***NR#132 Cilantro-lime chicken -US Foods***

***Serving Size and Ingredients: 3oz Chicken***

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| **Ingredients** | **25 serving** | **50 servings**  | **100 servings**  |
| Lime Juice | 1 2/3c | 3 1/4c | 6 1/2c |
| Cilantro | 3/4quart 1/8c | 1 ½ quarts, 1/4c | 3 quarts, 1/2c |
| Garlic Clove | 5 | 10 | 20 |
| Honey | 1/3c | 3/4c | 1 1/2c |
| Olive oil | 1/3c | 3/4c | 1 1/2c |
| Salt | ½ tsp | 1 tsp | 2 tsp |
| Ground black pepper | ¼ tsp  | ½ tsp | 1 tsp |
| Boneless skinless chicken breast  | 25 3oz  | 50 3oz  | 100 3oz |
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**Instructions:**

1. **In a bowl, mix lime juice, chopped cilantro, chopped garlic, honey, olive oil, salt and pepper.**
2. **Pour juice mixture over chicken and turn pieces to coat evenly.**
3. **Cover and marinate overnight.**
4. **Discard excess marinade before cooking**
5. **Lay Chicken on a grill over medium heat and cook, flipping once during cooking (4-6 minutes per side)**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***