

# Cilantro Citrus Chicken

## Ingredients

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1/2 c Onion (chopped)  
1/3 c Cilantro Leaves  
1/4 c Parsley Leaves  
1/4 c Orange Juice  
1/4 c Lime Juice  
2 T Olive Oil  
6 clv Garlic  
12 Chicken Breast Halves  
(skinless, bone-in)  
2 t Salt  
1 t Ground Cumin  
1/2 t Ground Black Pepper

## Instructions

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1. Combine first 7 ingredients in a food processor; process until smooth. Place 6 chicken breast halves and half of herb mixture in a large zip-top plastic bag. Place remaining breast halves and remaining herb mixture in a second large zip-top plastic bag. Seal and marinate in refrigerator 1 hour, turning bags occasionally.

2. Prepare grill.

3. Remove chicken from bag; discard marinade. Let chicken stand 15 minutes. Sprinkle chicken evenly with salt, cumin, and pepper. Place chicken, breast side down, on a grill rack coated with cooking spray. Grill 12 minutes on each side or until a thermometer registers 165 degrees, turning once.