

Grilled Cilantro Lime Chicken & Guac



Grab your tortilla chips and get prepared for some fresh guacamole and perfectly grilled chicken! This Grilled Cilantro

Lime Chicken & Guac does not disappoint in the flavor department and takes only a few minutes to prepare. Weeknight grilling for the win!

Truth: I'm trying to fit more fruits, veggies, healthy fats, and lean protein into my diet. All winter I wasn't taking into consideration what I was eating, and I found myself mostly snacking on carbs all day. In my [Balsamic Glazed Grilled Chicken](#) recipe, I discussed prepping meals ahead of time to try to balance my diet a bit more. So far it is working great, except when my husband comes home and eats all of the portions I made in advance. Meal prep fail! His job is super labor intensive, so I guess he gets a pass to go on this one. ☐



Cilantro is super popular, but I feel it is so underrated! Every time I purchase a bunch of cilantro at the grocery store

I:

1. Immediately smell it 1,000 times
2. Make a gorgeous salad with a cilantro lime dressing
3. Make fresh guac, of course
4. Start putting it on everything until it goes bad

But for real, this Grilled Cilantro Lime Chicken & Guac is one of my favorite uses for it. You just can't beat a perfectly grilled piece of chicken, seasoned to perfection, bursting with bold flavors, and perfect for leftovers! I mentioned meal prepping earlier and this chicken made awesome salads the rest of the week for me. I tossed it with some dark leafy greens, a few tortilla chips as croutons, fresh avocado, cherry tomatoes, cheddar cheese, and my favorite ranch dressing. Yum!

Grilling Tips

I have a few grilling tips I've repeated here about 1,000 times but here goes again! I suggest generously seasoning your meat with coarse kosher salt and black pepper beforehand. This is an important part of this recipe because bland chicken is no good! Next, I would suggest using thin cut chicken breasts, or filleting and pounding your chicken breasts flat with a meat tenderizer. This also makes a huge difference in how your chicken grills, and eliminates that super fat part that contributes to uneven grilling and a bland end product.



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CIANTRO LIME
CHICKEN & GUAC



