DietCloud – Recipe

Recipe Name: Mexican Lime Chicken Recipe
Diet Type: Non-Vegetarian
Course: Appetizer
Cuisine: Mexican
Quantity: 1 serving



Ingredients

Ingredient	Quantity
• 4 Chicken breasts - pieces	4
• 5 tablespoons Extra Virgin Olive Oil	
• 4 tablespoons Lemon juice	
• 1 teaspoons Lemon zest	
• 1 tablespoon Garlic	
• 1 tablespoon Coriander (Dhania) Seeds - crushed	
• Salt - to taste	
• 1 teaspoon Paprika powder	
• 2 tablespoons Coriander (Dhania) Leaves - chopped	

Preparation

• To begin making the Mexican Lime Chicken recipe, firstly clean, wash the chicken breasts, make 1 inch slits and keep aside.

• Heat a grill pan on the stove top and add spray/brush some oil.

• Transfer the grilled/roasted chicken on a serving platter and serve with a dash of lime juice all over.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
350	30	10	20	2	1