



If you like cilantro (me? big fan), you're going to LOVE this chicken! It's delicious, very easy, we serve it at Dale's an appetizer and main entree. I've used this marinade on the whole chicken and steak too! If you like things a little spicy...add a couple fresh jalapenos to the fray...you'll thank me later:)

Once the chicken was finished cooking, I let it rest on a plate for a few minutes then finished them with a squeeze of fresh lime juice. The lime juice really brings up the flavors. Muy bueno!!

## **Cilantro Pesto Chicken Tenders**

Marinade:

- 2 tablespoons coarsely chopped pecans
- 2 medium garlic cloves
- 1 1/2 cups fresh cilantro leaves and tender stems
- 1/2 cup fresh Italian(flat) parsley leaves and tender stems
- 1/2 teaspoon Lawry's seasoning salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup extra virgin olive oil

- 2 pounds chicken breast tenders
- 1 lime, cut into wedges

To make the marinade: In a food processor, finely chop the pecans and garlic. Scrape down the sides of the bowl. Add the cilantro, parsley, salt, and pepper and process until finely chopped. With the motor running, slowly add the oil to create a smooth puree. Bright green mixture...

Place the chicken in a large, resealable plastic bag and add the bright green mixture. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for 2 hours.

Remove the chicken from the bag. Grill over medium heat until the meat is firm, and the juices run clear, 6 to 8 minutes total (3-4 minutes per side), turning once. Serve warm with the lime wedges.

Great with rice dishes and some pico de gallo...and a margarita! - Dale

Makes 4-6 servings.

