Grilled Chipotle Orange Chicken

* 1/2 package JL Masters Chili-Lime Rub
* 1/4 cup orange juice
* 1/4 cup vegetable or olive oil
* 2 pounds boneless skinless chicken thighs or breasts

INSTRUCTIONS

1. Mix Marinade Mix, orange juice and oil in small bowl. Place chicken in large resealable plastic bag or glass dish. Add marinade; turn to coat well.
2. Refrigerate 15 minutes or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade.
3. Grill over medium-high heat 6 to 8 minutes per side or until cooked through.

[Back Newsletter](../Newsletter/Spring-March-2022.htm)

mailto:susan-sackett@squeakysams.com?subject=Sign up for All Seasoning's News Letter