

## Mojito Grilled Chicken

Serves 4

Give your grilled chicken an island kick by adding the signature ingredient in a refreshing mojito cocktail.

4 boneless skinless chicken breast  
2 tablespoons light rum  
3 tablespoons lime juice  
2 tablespoons olive oil  
1 tablespoons orange juice  
4 tablespoons of chopped fresh mint, divided  
2 tablespoons grated lime peel  
½ teaspoon of sea salt  
¼ teaspoon of pepper

1. Blend 3 tablespoons of mint, lime juice, oil, rum, orange juice & lime peel in blender until smooth
2. Pour over chicken in a resalable plastic bag
3. Refrigerate 8 hours, turn bag once at the halfway point (overnight is alright just turn bag over first thing in the morning )
4. Preheat grill
5. Remove chicken from marinade & discard marinade
6. sprinkle chicken with salt & pepper and begin grilling
7. Grill covered, over medium heat for 10 minutes (or until no longer pink in center) turning chicken once at the halfway mark.
8. Garnish with remaining 1 tablespoon mint



*COCONUTS WATERFRONT BAR & GRILL*

*TROPICAL FLAVOR CARIBBEAN SOUL*



*3448 MARINATOWN LN. NORTH FORT MYERS, FL 33903*

*PHONE 239.652.5787*