

## Seasoned Grilled Chicken

### Ingredients:

- 3 - 3 ½ pounds chicken (uncooked)
- 2 TB. Olive Oil
- Zest & Juice of 1 lime
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. cumin
- ¼- ½ tsp. chili powder
- ½ tsp. paprika
- ½ tsp. garlic powder
- 1 tsp. Italian seasoning

♥Note-You can half the recipe so you don't make so much chicken. I usually make a larger amount to use for lunches the next day.

### Directions:

- 1- Place chicken in a large plastic bag. Sprinkle in spices, tossing a few times, then drizzle in olive oil. Seal bag and toss chicken around until the spices and oil have been evenly incorporated through each piece of chicken. Let marinate in the fridge for at least 30 minutes.
- 2- Prepare your grill. Cook chicken on each side until done. Let sit before cutting to let the flavors come together.

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