

# Cilantro Jalapeño Chicken

## Ingredients:

- 4 to 6 boned and skinned chicken breast halves
- 1 bunch fresh cilantro, washed and stems removed
- 6 cloves garlic, pressed
- 1 jar NVBP's Jalapeño Lemon Jam ( or any variety)
- 1 (6oz.) can limeade concentrate

## Instructions:

- In a food processor or blender, add garlic, cilantro, jam and limeade and process until thick (set aside 1/4 cup for dipping)
- Pour sauce over chicken in a zip storage bag and marinate several hours or overnight in refrigerator
- Bake or grill