

INGREDIENTS FOR 6 SERVINGS



Bud Light Lime

Marinade

- 1 Pound Boneless Skinless Chicken Thighs
- 2 Cloves Garlic, minced
- 1 Bunch Cilantro, chopped
- 1 25 oz. Bud Light Lime™ Can
- Zest of 1 Lime

Seasonings

- 1 Tablespoon Onion Powder
- 1 Tablespoon Cumin
- 2 Tablespoons Garlic Salt
- ½-1 Teaspoon Cayenne



PREPARATION

Marinate chicken, garlic, cilantro, beer, and lime zest for one hour. Remove chicken from marinade, heating up a grill pan or barbecue to medium heat. Mix together seasoning in a small bowl, and then sprinkle over chicken, seasoning both sides. Cook chicken until it reaches 165 degrees. Serve immediately.