

Chili Lime Grilled Chicken



Ingredients

- 8 chicken thigh fillets, skin removed, trimmed
- 200g Hardcore Carnivore Chili Lime Seasoning
- 2 tbsp olive oil
- Juice and zest of one lime, plus one lime cut into wedges
- 1/2 tsp salt
- 1 green chili, thinly sliced
- Fresh coriander to garnish

Directions

Step 1 – Remove the chicken thigh fillets from the fridge and pat dry. In a large bowl or Ziplock bag, combine the Hardcore Carnivore seasoning, olive oil, juice and zest of the lime and salt, then add chicken and toss to coat. Allow to marinate for at least 1 hour.

Step 2 - Heat the BBQ to medium heat (180 - 200°C) and prepare the BBQ for direct cooking, ensuring the grills are clean.

Step 3 – Drain the excess marinade from the chicken and cook directly on the grills, turning once, until the chicken is beginning to char and is cooked to an internal temperature of at least 75°C. Remove from the BBQ, cover and set aside to rest for 10 minutes before serving with the sliced chili, coriander leaves and additional lime wedges.

