

Ginger-Lime Grilled Chicken with Coconut

Ingredients

1 cup shredded coconut, sweetened
1/2 oz fresh ginger, chopped
zest of 1 lime
1 tablespoon fresh lime juice
1/2 tablespoon chopped garlic
1/2 teaspoon red chili flakes
1/2 cup soy sauce
1/2 cup olive oil
3lbs First Street Boneless Skinless Chicken Breasts, with rib meat

Directions

1. Finely chop the shredded coconut. I used my food processor and it made the job a breeze!
2. Combine 1/2 cup coconut, ginger, lime zest, lime juice, garlic, chili flakes, soy sauce and olive oil in food processor and process until fully combined.
3. Marinade chicken breasts in sauce for 4 hours. I have found that using a gallon size freezer bag works great for this.
4. Grill chicken over medium-high heat - about 7 minutes on each side or until clear juices run when pierced with a knife.
5. Sprinkle chicken breasts with remaining coconut and cover grill for a minute to let coconut melt a little.
6. Remove from grill and serve with lime wedges for squeezing.
7. Enjoy!