

Our Mexican recipes are adapted from *The "I Don't Know How to Cook" Book, Mexican* by Linda Rodriguez. This was my Christmas gift this year from Mr. N who was very excited to start cooking around the world.



## Key Lime Chicken

6 key limes

1 chipotle pepper

1/4 cup lemon juice

1/4 cup orange juice

2 T canola oil

1 t salt

1 cup Green Tomato Salsa (see recipe below)

4 chicken breasts

1. Remove rind from 4 key lime. Remove seeds and stem from the chipotle pepper. Combine lemon juice, orange juice, chili, oil, salt, green tomato salsa and 4 of the key limes in the food processor. Blend until thick with no chunks. Transfer to a pot and cook on medium heat for 15 minutes. Let cool.
2. Place chicken breasts in a bowl and pour mixture over the top. Cover and refrigerate for 6-12 hours.
3. Preheat broiler and place chicken in, basting every few minutes. Broil for 10-20 minutes until thoroughly cooked.
4. Cut remaining 2 key limes in half and juice over the chicken before serving.