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| Baja Marinated Chicken & Dressing Ingredients: 1-pound chicken tenders or breasts  1 bunch cilantro  4 garlic cloves – peeled  1 lime – juiced  2 tablespoons olive oil  1 teaspoon chili powder  1 teaspoon cumin  1 teaspoon onion powder  ½ teaspoon paprika  ½ teaspoon salt  ½ teaspoon pepper  ½ teaspoon sugar  **Dressing:**  ¼ cup ketchup  ¼ cup red wine vinegar  1 tablespoon sugar  ½ cup mayonnaise  2 tablespoons reserved cilantro lime marinade  A piece of food on a plate  Description automatically generated Directions: Add all marinade ingredients to your food processor. Pulse until finely chopped, scraping down sides several times. Remove and reserve 2 tablespoons for dressing. Add the remaining marinade to a large freezer bag. Add chicken and turn to coat. Marinate in the refrigerator overnight. Remove from bag and grill on the BBQ. Whisk together all of the Dressing ingredients in a medium bowl, including the 2-tablespoon reserved Cilantro Lime Marinade. Store in the refrigerator. Best if chilled at least 30 minutes. May keep in an airtight container up to 7 days. |  |