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| Baja Marinated Chicken & DressingIngredients:1-pound chicken tenders or breasts1 bunch cilantro4 garlic cloves – peeled1 lime – juiced2 tablespoons olive oil1 teaspoon chili powder1 teaspoon cumin1 teaspoon onion powder½ teaspoon paprika ½ teaspoon salt½ teaspoon pepper½ teaspoon sugar**Dressing:**¼ cup ketchup¼ cup red wine vinegar1 tablespoon sugar½ cup mayonnaise2 tablespoons reserved cilantro lime marinadeA piece of food on a plate  Description automatically generatedDirections: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. |  |