



[Jalapeno Marinated Grilled Chicken Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes plus 2-4 hours to marinate

Cook time: 45 Minutes

Jalapeno Marinade:

- 1/2 lb Jalapeño Peppers
- 2/3 cup Cider Vinegar
- 2 cups Sugar
- Juice from 2 Limes
- 1 TBSP of Minced Garlic
- 1 tsp Chili Powder
- 1 tsp Cayenne Pepper
- 1 tsp Turmeric
- 1 tsp Celery Seed
- 5 large Boneless Chicken Breasts

Chipotle Lime Creama:

- 1/3 cup Sour Cream
- 3 TBSP Lime Juice
- 1/2 TBSP Chipotle Oil
- 1/2 TBSP Tony Chachere's Seasoning
- 1/4 tsp Cumin
- Salt to taste

Directions:

- Slice the Jalapeños into 1/4-inch thick rounds.
- Add the vinegar, sugar, and lime juice, turmeric, celery seed, cayenne pepper, chili powder and garlic in a saucepan, on medium heat.
- Bring the mixture to a boil; reduce the heat and simmer for 5 minutes.
- Add the sliced Jalapeños to the saucepan and bring the mixture back to a boil for another 5 minutes.
- Remove from heat. Let the sauce stand for 20 minutes to thicken.

- Marinate the boneless skinless chicken in the Jalapeño marinade in the refrigerator for up to 4 hours.
- To make the Chipotle Lime Creama:
- In a small bowl whisk together the sour cream, lime juice and chipotle oil. Add Tony Chachere's seasoning and cumin.
- Season to taste with salt; whisk.
- Refrigerate until ready to use.
- When marinating time is done, turn on your BBQ on to medium; lay the chicken on the grill, but not directly on the flame. Watch the chicken as not to burn the marinade.
- Turn the chicken over 3-4 times for even grilling.
- Remove from heat once cooked thoroughly.
- Plate and drizzle with Chipotle Lime Creama.
- Serve immediately.

- Makes 5 servings Jalapeno Marinated Grilled Chicken