

CopyCat Chili's Margarita Grilled Chicken

Ingredients

4 large boneless skinless chicken breasts, pounded thin and even
1/2 cup margarita mix
2 Tbsp. tequila
2 Tbsp. orange juice
2 Tbsp. honey
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. kosher salt
1 tsp. black pepper
prepared pico de gallo, optional
tortilla strips, optional
1 batch Mexican rice, optional
1 batch seasoned black beans, optional

Directions

Whisk together margarita mix, tequila, orange juice, honey, garlic powder, onion powder, salt and pepper. Place chicken in a bowl (that has a lid) or a zip top bag. Pour marinade over the chicken and move around to ensure it's fully coated. Marinate for at least 4 hours or up to overnight.

Preheat grill to medium heat (around 400 degrees). Once hot, place chicken on grill and cook for about 3 minutes per side, until the internal temperature reaches 165 degrees F.

Serve with Mexican rice and seasoned black beans if desired. Top with pico and tortilla strips.