

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Grilled Chicken Burritos

From [www.sisterscafe.blogspot.com](http://www.sisterscafe.blogspot.com)

### Marinade:

- ½ c. fresh lime juice
- ¼ c. soy sauce
- ¼ c. canola or grape seed oil
- 1 T. honey
- 2 tsp minced garlic
- 1 ½ tsp chili powder

### Burritos:

- 6 boneless skinless chicken breasts
- 8 small flour (or corn) tortillas
- 1 ½ c. shredded Monterey Jack cheese

### Serve with:

Salsa, guacamole (see past recipe of the week for guacamole), sour cream, cilantro, green onions, tomatoes, lettuce, Spanish rice, refried beans

1. Slice chicken breasts in half width-wise (so they are not quite so thick) and place in marinade overnight. Grill until no longer pink in the middle. Let rest 5 minutes before slicing into ½ inch strips.
2. Lightly brush tortillas with vegetable oil. Grill on each side until slightly brown. Before removing, sprinkle each with 1 T. cheese and let melt.
3. Serve with additional toppings listed.