



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

GRILLED BUTTERMILK RANCH CHICKEN CUTLETS

1 cup whole buttermilk	2 tablespoons chopped fresh basil (divided)
1 package (1.0 ounce) ranch dressing mix	6 boneless, skinless chicken breast cutlets
2 tablespoons fresh lemon juice	½ teaspoon kosher salt
2 tablespoons olive oil	½ teaspoon ground black pepper
2 tablespoons chopped fresh chives	

1. In medium bowl, whisk together buttermilk, ranch dressing mix, lemon juice, olive oil, chives and 1 tablespoon of the basil. Set aside.
2. Season chicken with salt and pepper.
3. Place chicken in large reclosable plastic bag. Pour buttermilk mixture over chicken; seal bag and turn to coat chicken with buttermilk mixture. Refrigerate for at least 2 hours or up to 24 hours.
4. Remove chicken from bag (discard marinade). Let chicken stand at room temperature for 30 minutes.
5. Coat grill rack with no-stick cooking spray and heat to medium-high.
6. Place chicken on grill rack; cover and grill for 6 to 7 minutes per side or until internal temperature is 165 degrees F.
7. Remove chicken from grill. Place on serving platter or individual serving plates, and sprinkle with remaining 1 tablespoon basil.

Makes 6 servings.

