MoJo Grilled Chicken Breasts

1/4 cup chopped cilantro

1 orange, zested and juiced

1/4 cup oil

1/4 teaspoon red pepper flakes

3 garlic cloves, minced

1/2 teaspoon salt

1 pound boneless skinless chicken breasts

1 red onion, cut into rings

1 lime, cut into wedges

Combine cilantro, orange juice and zest, oil, red pepper and garlic.

Place chicken in a bag and add marinade, reserving 1/4 cup. Refrigerate at least 1 hour.

Sprinkle onion slices with salt and grill until charred on both sides.

Toss in a bowl with reserved marinade.

Sprinkle chicken with salt and place on grill. Cook until internal temperature reaches 165.

Serve chicken with a slice of lime and squeeze over chicken before serving.