



### er-Lime Chicken Marinade

**Ingredients:**

- 1/2 cup Black Pepper
- 1/2 cup Olive Oil
- 1/4 cup Key Lime Juice
- 1/4 cup White Balsamic Vinegar
- 1/2 teaspoon garlic powder
- 1/2 tablespoon D'Olive Italian Dipping Blend
- 1/2 teaspoon salt
- 1/2 teaspoon fresh ground Vietnamese coriander
- 1/2 lbs boneless skinless chicken

**Directions:**

In a small bowl or measuring cup, whisk together olive oil, balsamic, garlic powder, D'Olive Italian Dipping Blend, salt, and black pepper.

Place chicken in airtight container or ziplock bag and pour marinade over chicken. Move chicken around to make sure it is well coated. Place in fridge and let marinate for at least 2 hours, but 24 hours.

Cook chicken using desired method until internal temperature reads 165 F. on an instant read thermometer.



## D'olivo Wenatchee Menu

<https://menulist.menu>

7 N Worthen St Suite W1, 98801, Wenatchee, US, United States

+15098887380 - <https://www.dolivopybus.com/>

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On this website, you can find the **complete menu** of D'olivo **Wenatchee** from Wenatchee. Currently, there are 17 dishes and drinks up for grabs. For **seasonal or weekly deals**, please contact the restaurant owner directly.

You can also contact them through their website. What **User** likes about D'olivo Wenatchee:

What a fantastic store! Such a great selection on product. I was sad when I moved away from a big city when I thought I would not have access to a oil and vinegar store. Imagine my delight when I found this little gem tucked inside Pybus! Not only is there so much to taste and try but the manager, Melanie, goes above and beyond to make sure each person is happy AND she definitely knows what pairs well with everything... [read more.](#)

# *D'olivo Wenatchee Menu*



## *Salads*

CHICKEN SALAD

## *Slushes*

LIME

## *Vegetable Or Hand Roll*

ASPARAGUS

## *Side dishes*

PICKLES

HOT SAUCE

*These types of dishes are being served*

SALAD

BREAD

PASTA

TUNA STEAK

## *Ingredients Used*



CHICKEN

SPINAT

CHOCOLATE

MILK

BUTTER

PEANUT BUTTER

TOMATOES

# D'olivo Wenatchee Menu



## D'olivo Wenatchee

7 N Worthen St Suite W1, 98801,  
Wenatchee, US, United States

### Opening Hours:

Monday 10:00 -18:00  
Tuesday 10:00 -18:00  
Wednesday 10:00 -18:00  
Thursday 10:00 -18:30  
Friday 10:00 -19:00  
Saturday 09:00 -19:00  
Sunday 09:30 -17:30

Made with [menulist.menu](https://menulist.menu)

### GET LIME CHICKEN HERE

1

#### Directions:

Black Pepper

1/2

1/2

1/2

1/2

1/2

1/2

1/2

1/2

1/2

1/2

1/2

In a small bowl or measuring cup, whisk olive oil, balsamic, garlic powder, D'Olivo Dipping Blend, salt, and black pepper.

Place chicken in airtight container or bag and pour marinade over chicken. Mix around to make sure it is well coated. Refrigerate and let marinate for at least 2 hours or 24 hours.

Cook chicken using desired method until internal temperature reads 165 F. on an instant read thermometer.

