

ENTREE

Southwestern Grilled Chicken

Ingredients:

- 2 ea Fresh Chicken Breast, 4 oz
- 3 oz Strawberry, Cilantro and Lime Pepper Sauce
- to taste Salt and Pepper
- 7 oz Spanish Rice
- 3 ea Beefsteak Tomato slices, 1/2 inch
- 1 oz Olive Oil
- 2 tsp Garlic, minced

Garnish (optional)

- 4-5 pieces Fresh Strawberries
- 1 sprig Fresh Cilantro

Strawberry, Cilantro and Lime Pepper Sauce

- Lyons Strawberry Topping - Item 0034 1/2 Cup
- Cilantro 2 Tbsp.
- Red onions, chopped 1/4 Cup
- Black Pepper (coarse ground) 2 tsp.
- Lime Juice 1/4 Cup
- Chicken Stock 3 Cups
- Salt 2 tsp.
- Jalapeno Pepper, chopped 1 pepper
- Corn starch 2 Tbsp
- Cold water 1/4 Cup
- Olive Oil 2 Tbsp.

Heat olive oil in sauté pan. Add garlic and cook for 45 sec., do not burn. Add chopped jalapeno peppers and red onions and cook for another 2 minutes. Mix all remaining ingredients except corn starch and water and add to pan. Bring to a boil for 5 minutes. While sauce is boiling mix corn starch and cold water. Add corn starch mixture to boiling sauce a little at a time until desired thickness is reached. Reduce heat and let simmer for another 5 minutes and serve

Procedure:

1. Season chicken with salt and pepper to taste, place on hot grill and cook to at least 165° internal.
2. Coat tomatoes with olive oil, garlic, salt and pepper and grill for 2 minutes on each side, do not over cook. Tomatoes should be cooked but still firm.
3. On round plate place rice in center using a mold. Drizzle 2 ozs. of Strawberry, Cilantro and Lime Pepper Sauce at 6 o'clock position.
4. When Chicken is done remove from grill and cut each breast into 3 pieces on a bias. Shingle on plate over sauce leaning on rice.
5. Remove Tomatoes from grill and shingle on plate opposite the chicken.
6. Drizzle 1-2 Tbsp. of sauce over the chicken and tomatoes, garnish with fresh strawberries and cilantro.

