

ENTREE

Tropical BBQ Chicken

Ingredients:

- 2 ea Fresh Chicken Breast, 4 oz
- 4 oz Tropical Strawberry BBQ Sauce
- to taste Salt and Pepper
- 7 oz French Fries
- 6 oz Fresh Vegetable Medley
- 1 oz Olive Oil
- 2 tsp Garlic, minced

Garnish (optional)

- 1 sprig Fresh Cilantro

Tropical Strawberry BBQ Sauce

- Lyons Pineapple Topping - Item 0030 ½ Cup
- Lyons Strawberry Topping - Item 0034 ½ Cup
- Mandarin Oranges, drained 1 Can, 8 oz.
- BBQ Sauce 2 Cups
- Red Onions, chopped ¼ Cup
- Cilantro, chopped 2 Tbsp.
- Garlic, minced 1 Tbsp.
- Salt 1 Tbsp.
- Black Pepper 1 Tbsp.
- Olive Oil 2 Tbsp.

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes, or until desired thickness is reached.

Procedure:

1. Season chicken with salt and pepper to taste, place on hot grill, brush with Tropical Strawberry BBQ Sauce and cook to at least 165° internal.
2. Heat 1 tsp. of olive oil in sauté pan and add vegetables, garlic and salt and pepper to taste. sauté until vegetables are cooked but still firm.
3. When chicken is done remove from grill and place on plate with vegetables and French fries.
4. Drizzle 1-2 Tbsp. of sauce over the chicken and garnish with cilantro.

