


Chicken Ranchero

 PREPARATION TIME
15 minutes

 COOKING TIME
20 minutes



PERFECT PARTNER
rice pilaf



**MONEY.
Cook's
SAVER.**

Double the picante recipe and refrigerate the extra in an airtight container. It will make a surprisingly tangy sauce for fish fillets, steamed vegetables or pork chops.

SHOPPING LIST

- chicken • lime juice
- picante sauce

ON HAND

- oil • garlic • cumin
- dried oregano • salt

INGREDIENTS

- 2 cups mild picante sauce
- 1/4 cup vegetable oil
- 2 tablespoons lime juice
- 4 cloves garlic, minced
- 1 teaspoon cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 4 skinless, boneless chicken breasts (4 ounces each)

SERVES 4

COOKIN' Express

• Limes can be tough and difficult to juice. Save time by softening limes before you slice them. Soak whole limes in hot water for several minutes, then roll them on the countertop, pressing firmly with the palm of your hand.

Make Ahead

Double the recipe and use the leftovers for grilled chicken salad. Top with your favorite bottled Caesar salad dressing.

VARIATION

Substitute hot picante sauce for the mild and use this flavorful sauce on shrimp the next time you barbecue.

- 1 Preheat grill or broiler. Mix picante sauce, oil and lime juice in a bowl. Add garlic, cumin, oregano and salt; stir. Reserve 1 cup of marinade; set aside.



- 2 Pierce chicken on both sides with a fork. Place chicken in a resealable plastic bag.

- 3 Pour marinade over chicken; squeeze air out of bag and seal tightly. Toss chicken to coat well. Refrigerate for about 5 minutes; drain.



- 4 Grill chicken over medium heat, turning and basting frequently with 1/2 reserved marinade, for 20 minutes or until cooked through. Heat remaining marinade and serve alongside chicken.