

# Chicken with Garden Salsa



PREPARATION TIME

15 minutes



COOKING TIME

15 minutes



PERFECT PARTNER

Tex-Mex rice



Fresh chile peppers vary greatly in both taste and price. Fruity serrano peppers give this dish an authentic Mexican flavor, but jalapeños cost less and are more commonly available.

## SHOPPING LIST

- chicken • limes • corn
- tomato • garlic salt
- green chile • green onion
- Monterey Jack cheese

## ON HAND

- oil • pepper • ground cumin

## INGREDIENTS

- 1/2 cup lime juice
- 1 tablespoon vegetable oil
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic salt
- 4 skinless, boneless chicken breasts (4 ounces each)
- 2 ounces Monterey Jack cheese, sliced

### SALSA:

- 1 cup corn kernels
- 1 medium tomato, chopped
- 1 green chile, deseeded and minced
- 1 green onion, sliced into 1/2-inch pieces
- 1/4 teaspoon ground cumin

SERVES **4**

**COOKIN'**  
*Express*

• You can save time and effort by using canned tomatoes and canned corn in the salsa.

## Make Ahead

Prepare the salsa in Step 3 up to 24 hours ahead and refrigerate. This will allow the flavors to develop.

## ♦ VARIATION

For a tangier flavor, use Colby-Jack cheese instead of Monterey Jack.

**1** Preheat grill or broiler. Grease grill rack or broiler pan. Mix lime juice, oil, pepper and garlic salt in a medium bowl; reserve 3 tablespoons. Pour remaining mixture into a resealable plastic bag.



**2** Add chicken to bag. Shake bag to coat chicken. Grill or broil chicken, turning occasionally, until juices run clear when meat is pierced with a knife, about 15 minutes.

**3** Meanwhile, for salsa, add corn, tomato, chile, green onion and cumin to reserved lime juice mixture.



**4** Top each chicken piece with cheese. Grill or broil chicken until cheese melts, about 2 minutes; remove from grill. Top chicken with 1 tablespoon salsa. Serve extra salsa on the side.