


Family-Style Chicken with Tangy Salsa

 PREPARATION TIME
10 minutes

 COOKING TIME
20 minutes

 PERFECT PARTNER
steamed brown rice



SHOPPING LIST

- chicken • hot pepper sauce
- limes • cilantro • pineapple
- jalapeño • maple syrup
- lemon juice • olive oil

ON HAND

- vinegar • garlic • onion

**MONEY
Cook's
SAVER.**

Leftover canned crushed pineapple can be used in a variety of ways. Add to baked products, blend in fruit shakes or serve as an accompaniment to baked ham or roast pork.

INGREDIENTS

- 1 (3-pound) chicken, quartered
- 1/3 cup olive oil
- 1/2 cup fresh lime juice
- 4 cloves garlic, minced
- 3 tablespoons chopped cilantro

PINEAPPLE SALSA:

- 2 cups crushed pineapple, drained
- 1/2 cup chopped onion
- 3 cloves garlic, minced
- 1 jalapeño, seeded, finely chopped
- 1 teaspoon hot pepper sauce
- 1 tablespoon maple syrup
- 1 tablespoon vinegar
- 1 tablespoon lemon juice
- 3 tablespoons chopped cilantro

SERVES **4**

COOKIN'
Express

- Using boneless chicken pieces will eliminate having to cut up the chicken and will make it easier to eat, too.

Make Ahead

The pineapple salsa can be made up to 24 hours ahead. Store in a tightly covered container in the refrigerator.

♦ VARIATION

If it's not the season for outdoor grilling, you can broil this versatile chicken dish in the oven.

1 Place chicken in a shallow dish. Mix olive oil, lime juice, garlic and cilantro in a small bowl. Pour over chicken; refrigerate.



2 Preheat grill. Drain chicken. Grill over hot coals for 10 minutes on each side or until juices run clear when pierced with a knife.

3 Meanwhile, for salsa, combine pineapple, onion, garlic, jalapeño, hot sauce, maple syrup, vinegar, lemon juice and cilantro in a bowl; mix well.



4 Remove chicken to a serving platter. Serve with pineapple salsa on the side.