

Grilled Chicken Santa Fe



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
refried beans



To increase the amount of juice that you can squeeze from a lime, microwave the whole lime on HIGH for 30 seconds. Cool before squeezing the juice.

SHOPPING LIST

- limes • cumin
- chicken • salsa
- tortillas • corn

ON HAND

- chili powder • garlic

INGREDIENTS

- 3 tablespoons lime juice
- 1/4 teaspoon chili powder
- 1 clove garlic, minced
- 1/2 teaspoon cumin
- 4 skinless, boneless chicken breasts (4 ounces each)
- 1 (15-ounce) jar salsa
- 1 (8-ounce) can whole kernel corn, drained
- 6 (12-inch) flour tortillas

SERVES 6

COOKIN' *Express*

- For a quick side dish, spread refried beans on warm tortillas and roll up. Serve with chicken and salsa.
- Put all the tortillas in foil. Seal and place on the edge of the charcoal grill to warm them.

Make Ahead

Prepare chicken through step 1 the day before and marinate overnight in the refrigerator.

♦ VARIATION

For a spicier dish, add 1 tablespoon freshly chopped jalapeño to salsa in step 3.

1 Mix lime juice, chili powder, garlic and cumin in a shallow dish. Pat chicken dry and add to marinade. Marinate, covered, in the refrigerator, turning occasionally to coat.



2 Preheat grill. Drain chicken. Place chicken on grill over hot coals. Grill for 15 minutes or until juices run clear when pierced with a fork, turning frequently.

3 Combine salsa and corn in a small saucepan. Bring to a simmer over medium heat. Warm tortillas on grill.



4 Cut chicken into strips and place on plates. Spoon salsa mixture over the top. Serve with warm tortillas.