



Mojo Grilled Chicken with Avocado Salsa

Recipe By JOE LASHER, SR.

SERVES: 4

INGREDIENTS:

- 1 bottle of Mojo Marinade from the Ingles Latino Aisle
- 2 lbs. boneless, skinless chicken breasts, *butterflied*
- 3 limes, *cut into halves*
- 3 tbsp. fresh cilantro, *chopped and divided*
- 1 ripe avocado, *diced*
- ½ small red onion, *diced*
- 1 fresh jalapeño, *diced*
- 1 tbsp. olive oil
- salt, *to taste*

DIRECTIONS:

- 1. Placed butterflied chicken breasts into large, resealable, freezer bag and cover completely with Mojo Marinade. Refrigerate for minimum 1 hour to overnight.
- 2. To prepare the avocado salsa, wash diced red onion under cold water and strain. Place red onion, diced jalapeño, avocado, olive oil, 1 tbsp. of cilantro, and salt to taste in a small mixing bowl. Squeeze juice of one whole lime over top and mix thoroughly. Serve immediately or refrigerate up to 4 hours.
- 3. Preheat grill to 450°F for direct cooking.
- 4. Remove chicken from marinade and place directly on the grill, cooking 4-5 minutes per side.
- 5. Remove chicken from grill and drizzle with lime juice and fresh cilantro, then top with fresh avocado salsa.

Enjoy this light and refreshing entrée with your favorite rice, beans, or romaine salad! Serve with Spanish Rice and Black Beans or your favorite Latin sides!

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