

Cilantro Chicken with Avocado Salsa

Spicy grilled chicken breast served with a fresh salsa made with tomato, avocado, and green onions

Yield:

4 servings

Ingredients:

Chicken ingredients:

4 large (6-8 ounces each) boneless skinless chicken breasts

salt

black pepper

1/4 cup fresh finely chopped cilantro

oil, preferably in a spray bottle

Tapatio hot sauce

Avocado salsa ingredients:

2 cups chopped fresh tomato

4-5 green onions, chopped

1/2 cup fresh chopped cilantro (or more, to taste)

1 tablespoon fresh lemon or lime juice

1/4 teaspoon salt

dash black pepper

1 large avocado, finely chopped (about 3/4 cup) Instructions:

1.

Lay chicken breasts in a 9×13-inch dish. Sprinkle with salt, pepper,

and cilantro; spray with oil and splash with Tapatio. Turn chicken over

and repeat on other side. Set aside.

2. Combine salsa ingredients (except avocado) in a medium bowl

and

stir to mix. Add avocado and stir gently to combine. Set aside.

3. Preheat grill.* Grill chicken until done (our Weber Q grill takes 10-12 minutes on medium, grilling with lid closed). Serve hot chicken with fresh salsa.



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This recipe is from Tammy's Recipes.