

Cilantro Lime Chicken with Mango Avocado Salsa



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Serves: 6



Prep & Cook Time: 62 minutes

Ingredients

Marinade

- 3/4 cup (188 ml) orange juice
- 1 tbsp (15 ml) orange zest
- 1/2 cup (125 ml) olive oil
- 2 limes, juiced and zest
- 1 tbsp (15 ml) honey
- 2 tsp (10 ml) cumin
- 2 tbsp (30 ml) soy sauce
- 2 tsp (10 ml) garlic, minced
- 1/2 cup (125 ml) cilantro, coarsely chopped
- 6 pcs (540 g) Reuven Fully Cooked Oven Roasted Chicken Breast 90g (Product Code 11590)

Cilantro Lime Rice

- 1 cup (225 g) long grained rice, rinsed
- 2 cups (500 ml) chicken stock, low sodium
- 1 tbsp (15 ml) butter
- 1 lime, juice and zest
- 1/3 cup (85 ml) cilantro, finely chopped
- Salt and pepper to taste

Mango Avocado Salsa

- 1 mango, peeled and diced
- 1 avocado, peeled and diced
- 1/4 cup (60 ml) red onion, finely diced
- 1/4 cup (60 ml) red pepper, finely diced
- 1 tbsp (15 ml) jalapeno, finely chopped
- 1 tbsp (15 ml) lime juice
- 1 tbsp (15 ml) olive oil
- Salt and pepper to taste



Preparation Instructions

Marinade: In a shallow baking dish mix the marinade ingredients. Place Reuven Oven Roasted Chicken Breasts in the baking dish, and turn to coat. Marinate in the refrigerator at least 2-6 hours. (For best results, marinate overnight.)

Cilantro Lime Rice: Add rice and chicken stock to a pot and bring up to a boil. Cover and simmer for 20 minutes or until moisture is absorbed. Fluff rice; add butter, lime juice, lime zest and cilantro. Season with salt and pepper to taste and set aside.

Mango Avocado Salsa: In a bowl mix together mango, avocado, red onion, red pepper and jalapeno. Drizzle with olive oil and lime juice. Salt and pepper to taste.

Assembly: Warm marinated chicken breasts on a grill for 1-2 minutes per side. Slice warmed chicken and serve on top of a bed of rice with mango avocado salsa.