

Grilled Tequila Lime Chicken Salad

Chicken Marinade

- 3 ea... Boneless, skinless chicken Breasts
- ½ c.... Roses Lime juice
- ¼ c.... Tequila
- ¼ c.... Red onion
- ½ c.... Olive oil
- 3 ea... Crushed garlic cloves
- ½ tsp. Kosher salt

Salad

- 12 oz. Pasta
- 2 ea... Tomatoes
- ¼ c.... Diced Red onion
- 3 ea... Whole Green Chilies (I like Anaheim chilies but Jalapeno will do for a spicier punch)
- 2 Tbs. Fresh Chopped Cilantro
- ¼ c.... Olive oil
- 2 Tbs. Roses Lime juice
- 2 Tbs. White Vinegar
- Kosher salt to taste



1. Dice onion into a small dice and add to remaining Marinade ingredients.
2. Let chicken set in marinade for about 1 to 2 hours refrigerated.
3. Grill chicken on BBQ grill until done and discard marinade.
4. Grill chilies on grill watching closely charring the skin only.
5. Place chilies in a plastic bag and set a side.
6. Boil the pasta according to directions on package, drain, cool, and add olive oil.
7. Dice chicken.
8. Dice tomatoes and onion.
9. Chop cilantro.
10. Remove chilies from the bag and scrape the skin off, remove stem and seeds then dice.
11. Toss salad ingredient together.

The tequila can be omitted if you don't have any around but you can always make margaritas with the leftovers and serve with the salad on a nice hot summer evening.

I garnished this salad with slices of avocado and a sprig of cilantro but you can try adding some pine nuts too.

If you want to make this salad vegetarian, try marinating sliced squash and dicing it. Pumpkin, butternut or chayote would be best.

Be creative, have fun and enjoy!!!

