



WINE AND OLIVE ESTATE

Cilantro Lime Grilled Chicken with Strawberry Salsa

Ingredients

FOR THE STRAWBERRY SALSA:

- 1 pound strawberries, diced (~2 cups)
- 1/4 cup red or green onion, finely diced or sliced
- 1 jalapeno, finely diced
- 1 lime, juice and zest
- 2 tablespoons cilantro, chopped
- salt to taste

FOR THE CILANTRO LIME GRILLED CHICKEN:

- 1 pound boneless and skinless chicken breasts
- 2 limes, juice and zest or 1/4 cup lime juice
- 1 tablespoon **Morgenster Lemon Extra Virgin Olive Oil**
- 2 tablespoons cilantro, chopped
- 1 clove garlic, grated
- 1 jalapeno, finely diced (optional)
- salt and pepper to taste

Directions

FOR THE STRAWBERRY SALSA:

1. Mix everything and enjoy!

FOR THE CILANTRO LIME GRILLED CHICKEN:

2. Marinate the chicken in the mixture of the lime juice and zest, lemon olive oil, cilantro, garlic, jalapeno, salt and pepper for 30 minutes to overnight.
3. Grill the chicken over medium-high heat until cooked, about 3-5 minutes per side.
4. Serve topped with the strawberry salsa.