

Grilled Country Chicken

with Bean 'n Bacon Salsa

Submitted by: Gloria Piantek, Skillman, NJ



4 Servings

4 **Pilgrim's Pride** split chicken breasts

Marinade:

1/2 cup Balsamic or Italian Vinaigrette
1 tablespoon chopped fresh rosemary
1/2-1 teaspoon crushed red pepper

Salsa:

1 can (15 ounces) light red kidney beans, drained and rinsed, or chili beans
2/3 cup chopped red onion
1/3 cup each chopped red and green bell peppers
1/2 cup medium chunky salsa
1/3 cup chopped cilantro
3 tablespoons crisp bacon bits
2 tablespoons Balsamic or Italian Vinaigrette

Rinse chicken breasts, pat dry, and place in non-metallic bowl or resealable plastic bag. Combine marinade ingredients, pour over chicken, and cover or close bag. Refrigerate and marinate about 15 minutes, turning once.

To prepare salsa, place kidney beans and remaining salsa ingredients in bowl and stir to combine. Refrigerate until serving time.

Coat 12-inch non-stick grill pan with cooking spray and heat over medium to medium-high heat. Remove chicken from marinade and place skin-side down on hot grill pan. Drizzle with some marinade and discard remainder. If desired, place clay cooking dish or weight on chicken to flatten. Cook about 15 minutes per side, or until chicken is no longer pink inside and juices run clear when pierced with fork. Alternatively, chicken may be cooked over medium coals on charcoal grill. Serve grilled chicken with salsa.