

Bermuda Chicken with Honey Salsa

Submitted by: Patricia Schroedl, Jefferson, WI



4 Servings

- 4 **Pilgrim's Pride** boneless, skinless, split chicken breasts

Marinade:

- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 2 tablespoons brown sugar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon fresh lemon juice
- 1 tablespoon spicy brown mustard
- 3 cloves garlic, crushed
- 1 teaspoon salt
- 1 teaspoon mixed peppercorns, crushed

Honey Salsa:

- 1 cup chopped honeydew melon
- 1 cup chopped mango
- 1/4 cup dried cherries or cranberries
- 3 tablespoons honey
- 1 teaspoon snipped fresh mint
- 1 teaspoon fresh ginger root, grated and peeled
- 1/4 teaspoon grated lemon rind

Place chicken breasts in a non-metallic bowl or resealable plastic bag. Combine marinade ingredients, pour over chicken, turn to coat and cover or close bag. Refrigerate 30 minutes.

Combine Honey Salsa ingredients. Gently toss to mix, cover and refrigerate until ready to serve.

Preheat broiler or grill. Remove chicken from marinade and discard marinade. Place chicken 4 to 6 inches from heat source on broiler pan under broiler, or on grill on rack that has been lightly oiled or sprayed with cooking spray. Cook about 7 minutes per side or until temperature on meat thermometer reaches 160°F and juices run clear, not pink, when pierced with a fork. Remove chicken and place on serving platter with Honey Salsa.