

Tequila Lime Chicken With Wisconsin Colby-Jack Black Bean Salsa

Servings: 6

Ingredients:

Chicken Ingredients:

1/3 cup tequila*
1/3 cup lime juice
1 tablespoon sugar
1/2 teaspoon salt
1/4 cup vegetable oil
1/2 teaspoon fresh ground black pepper
6 chicken breasts, skinned, boned (about 5 ounces each)

Salsa Ingredients:

1 (14 ounce) can tomatoes seasoned with chilies
1 (15 ounce) can black beans
4 green onions, sliced thin
1/3 cup fresh cilantro, chopped
1 1/2 cups Wisconsin Colby-Jack cheese, cut into 1/3 inch cubes
Pinch of salt

*Substitute orange juice for tequila, if desired.

Cooking Directions:

Combine tequila, lime juice, sugar, salt, oil and pepper in large bowl. Marinate chicken in mixture for at least 20 minutes or up to 3 hours. Sauté or grill chicken breasts on each side over medium-high heat until cooked through and lightly browned.

While chicken is cooking, prepare salsa by combining remaining ingredients in bowl; serve with chicken.



Wisconsin Milk Marketing Board
8418 Excelsior Dr., Madison, WI 53717
(608) 836-8820 | www.EatWisconsinCheese.com



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