

Margarita Grilled Chicken Salad

I've decided to start a series of recipes called "Slightly Inappropriate Family Dinners." To start it off, here is the first delicious entry. We had this on Thursday night.

BTW- I'll start by telling you what every recipe that requires a lengthy marinate time should tell you: MUST START TO MARINATE IN THE MORNING. There is nothing more annoying than trying a new recipe for dinner, pulling it out at 5:00 and realizing you should have actually read the recipe before then.

Margarita Chicken Salad

4 skinless, boneless chicken breast halves
1-1/2 cups margarita drink mix (contains no alcohol (darn). But can and should be served with alcohol)
1 tsp. ground cumin
1 tsp. finely shredded lime peel
1/2 cup mayonnaise
2 Tbsp. lime juice
1/8 tsp. cayenne pepper
4 medium tomatoes slices
2 medium avocados slices
1/2 of a medium red onion, (I don't add this. Me and Jeff from Flipping Out share the same sentiment on onions.)
1/4 tsp. cracked black pepper

1. Place chicken in a resealable plastic bag set in a shallow dish. For marinade combine margarita mix, cumin, and lime peel. Pour over chicken; seal bag. Marinate in the refrigerator for 5 to 8 hours. Drain chicken, discarding marinade.

2. Grill chicken, cool slightly.

3. Combine mayonnaise, lime juice, and cayenne. Artistically arrange tomatoes, avocados, and red onion (not a chance) on 4 salad plates. Chop-up chicken. Add to salads. Drizzle with mayonnaise mixture and sprinkle with black pepper.



Chef Ramsay would hate how I plated this. He would make me cry for sure.