



Southern Foods At Home Recipe Of The Month Lemon Lime Chicken *with Mango Salsa*

Serves 2

- 2 Southern Foods At Home Lemon Chicken breasts, thawed
- ½ lime, zest and juice combined
- 1 tablespoon honey
- 1 tablespoon white wine (such as Sauvignon Blanc)

Mango Salsa*

- 1 cup jarred mango segments, diced medium
- 1 naval orange, peeled and diced medium
- ½ lime, juice only
- 1 tablespoon fresh cilantro, chopped fine

**Combine all ingredients and refrigerate for one hour (or overnight).*

1. Heat your grill for 10 minutes on high. In the meantime, combine the lime zest, lime juice, honey and wine in a bowl and whisk well to combine.
2. Grill the lemon chicken for 3 minutes per side or until just done. Reduce the heat on the grill to low and baste the chicken with the lime honey glaze. Remove the chicken breast to the serving plates and garnish with the mango salsa.

Enjoy!

Chef Mike

