

GRILLED HONEY-LIME CHICKEN WITH PINEAPPLE SALSA

Preparation: **30** mins. | Cooking: **15** mins. | Servings: **4**

INGREDIENTS

4 chicken breasts (4 oz. each)
4 limes, juiced and divided
1 avocado, diced
1/4 red onion, diced
2 cups chopped pineapple
1/4 cup plus 1 tbsp. freshly chopped cilantro
1/4 cup extra-virgin olive oil
2 tsp. honey
Freshly ground black pepper
Kosher salt



INSTRUCTIONS

Make marinade: In a large bowl, whisk together juice of 3 limes, 1/4 cup cilantro, oil and honey, and season with salt. Add chicken to a large re-sealable plastic bag, and pour in marinade. Let marinate in the refrigerator for 30 minutes or up to overnight. When ready to grill, heat grill to high. Oil grates, and grill chicken until charred and cooked through, 8 minutes per side. Meanwhile, in a medium bowl, stir together pineapple, avocado, red onion, remaining lime juice and remaining tablespoon cilantro. Season with salt and pepper. Spoon salsa over chicken before serving.