

UNCAP REAL FLAVOR

Original

Green Pepper

Chili Lime



Grilled Marinated Chicken with Sweet Cholula Chili Lime Glaze

WHAT'S NEEDED

Ingredients:

- 1- 4 oz. chicken breast
- 2 tbsp. Honey - Cholula Ginger Marinade (recipe below)
- 2 tsp. Sweet Cholula Chili Lime Glaze (recipe below)
- 6 oz. brown rice, cooked, hot
- 2 oz. steamed broccoli florets

For Honey - Cholula Ginger Marinade

- 1 tbsp. soy sauce
- 1 tsp. honey
- 1/2 tsp. fresh ginger, minced
- 1 tsp. fresh lime juice
- 2 tsp. **Cholula Original** or **Green Pepper** Hot Sauce

For Sweet Cholula Chili Lime Glaze

- 4 oz. sweet chili sauce
- 2 tsp. **Cholula Chili Lime Hot Sauce**
- 1/2 tsp. fresh lime juice

HOW TO MAKE

Preparation

1. Combine all Honey - Cholula Ginger Marinade ingredients in small bowl & marinate chicken breast for minimum of 1 hour. Grill chicken until done.
2. Combine Sweet Cholula Chili Lime Glaze ingredients in small sauce pan, bring to a simmer and remove from heat, do not reduce.
3. Place rice in bowl, surround the rice with broccoli, place chicken breast over rice and drizzle Sweet Cholula Chili Lime Glaze over chicken and vegetables.

