

Mexican Chicken

Bradley K. Harris

Combine in a large bowl:

- 1/2 orange bell pepper, diced
- 1/2 – 1 cup onion, diced
- 1 can whole kernel corn, drained and rinsed
- 1 small can black beans, drained and rinsed
- 2 TBSP fresh cilantro, chopped
- 1-2 cups cherry tomatoes
- Fresh squeezed lime juice (1-2 limes)
- Salt, pepper, garlic powder, and cumin to taste

Combine in a medium bowl (for marinating):

- 1-2 TBSP olive oil
- 2-3 TBSP fresh squeezed lime juice
- 1/4 – 1/2 tsp cumin
- 1/2 tsp dried oregano
- 1/2 tsp pepper
- 1/2 – 1 tsp salt
- 1/4 tsp garlic powder

Cut uncooked chicken into strips (optional). Marinade in medium bowl for 10 minutes.

Grill chicken until done (about 8 minutes for me). I brush on the marinade when I flip the chicken halfway through. Cut into bite-sized pieces.

Serve chicken and mixture over (romaine) salad mix with:

- Shredded cheese
- Sliced avocado
- Ranch dressing (optional)

Chips and salsa on the side.