A Recipe For:

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# Cilantro-Lime Chicken with Avocado Salsa

**From the Kitchen of:** Michelle

**Servings:** 4

**Prep Time:** 35 minutes **Bake Time:** Grilled **Bake Temp:**

**Ingredients:**

**Chicken:**

* 2 Tbls minced fresh cilantro
* 2 ½ Tbls fresh lime juice
* 1 ½ Tbls olive oil
* 4 boneless, skinless chicken breast halves
* ¼ teas salt
* Cooking spray

**Salsa:**

* 1 cup chopped plum tomato (about 2)
* 2 Tbls finely chopped onion
* 2 teas fresh lime juice
* ¼ teas salt
* 1/8 teas freshly ground black pepper
* 1 avocado, peeled and finely chopped

**Instructions:**

To prepare chicken, combine first 4 ingredients in a large bowl with the chicken; toss and let stand 3 minutes. Remove chicken from marinade; discard marinade. Sprinkle chicken evenly with ¼ teaspoon salt. Heat a grill pan over medium-high heat. Coat pan with cooking spray. Add chicken to pan; cook 6 minutes on each side or until done. (You can grill the chicken instead)

To prepare salsa, combine tomato and next 4 ingredients (through pepper) in a medium bowl. Add avocado; stir gently to combine. Serve salsa over chicken.