

TEXAS PETE® CHARRED CHICKEN with LIME SCENTED HABENERO & CORN SALSA

SALSA INGREDIENTS:

1 lime, zest and juice
5 roma tomatoes, diced
½ red onion, chopped
¼ piece habanero pepper, minced
2 ears corn, kernels removed
2 tbsp. extra virgin olive oil
3 tbsp. parsley, chopped
3 tbsp. chives, chopped
3 tbsp. cilantro, chopped
4 tbsp. Texas Pete® Chipotle Hot Sauce
2 tbsp. Texas Pete® Original Hot Sauce
Salt and pepper to taste

CHICKEN INGREDIENTS:

1 whole chicken, quartered
½ cup extra virgin olive oil
4 tbsp. thyme, chopped
Salt and pepper to taste



SALSA PREPARATION:

Combine all ingredients & gently fold together. Allow flavors to infuse for 45 minutes to an hour.

CHICKEN PREPARATION:

Drizzle chicken quarters with oil and sprinkle with thyme, salt and pepper. Over medium high heat, grill chicken quarters 8-10 minutes on each side, or until internal temperature reaches 165°F. Remove chicken from grill, allow to rest 6-8 minutes and top with salsa.

