

HERB-CRUSTED CHICKEN BROCHETTES with TEXAS PETE® FIERY SWEET MANGO ORANGE SALSA

SALSA INGREDIENTS:

1 orange, segmented
¼ cup orange juice
1 mango, diced
2 tsp. shredded coconut
¼ cup red onion, chopped
¼ cup cilantro, chopped
2 tsp. jalapeño, minced
2 tbsp. Texas Pete® Fiery Sweet
2 tbsp. lime juice
Pinch of cayenne pepper
Romaine lettuce

BREADING INGREDIENTS:

1 lb. boneless chicken tenders
1 cup all purpose flour
3 eggs
1 cup panko breadcrumbs



CHICKEN PREPARATION:

Combine breadcrumbs and flour. Beat eggs in a shallow dish. Dip chicken in eggs and coat with breadcrumb mixture. In a cast iron skillet, heat 4 tablespoons of vegetable oil over medium high heat. Pan fry chicken, flipping once until golden brown approximately 8-10 minutes.

SALSA PREPARATION:

Combine all ingredients. Allow flavors to infuse for 45 minutes to an hour. Wrap chicken and salsa in lettuce leaves and enjoy.

