

## Chili-Garlic Grilled Chicken with Avocado-Cherry Salsa

BY MARIAN COOPER CAIRNS

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YIELDS: 4 servings

PREP TIME: 0hours 20mins

TOTAL TIME: 2hours 40mins

### INGREDIENTS

1 garlic clove, chopped

1 tsp. chili powder

1/4 c. extra-virgin olive oil, divided

1 tbsp. lime zest plus 1/4 c. lime juice, divided, plus wedges for serving

Kosher salt

Freshly ground black pepper

4 (6- to 8-oz.) boneless, skinless chicken breast halves

2 c. sweet cherries, pitted and chopped

1 small shallot, chopped

1/2 jalapeño, seeded and chopped

1/4 c. Chopped fresh cilantro

1 avocado, chopped

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## DIRECTIONS

- <sup>1</sup> Combine garlic, chili powder, 3 tablespoons oil, lime zest and 2 tablespoons juice, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper in a large zip-top bag. Add chicken, seal, and turn to coat. Marinate, in the refrigerator, 30 minutes and up to 2 hours.
- <sup>2</sup> Meanwhile, combine cherries, shallot, jalapeño, cilantro, remaining 1 tablespoon oil, and remaining 2 tablespoons lime juice in a bowl. Season with salt and pepper. Let stand 15 minutes. Fold in avocado.
- <sup>3</sup> Heat grill to medium-high. Remove chicken from marinade and pat dry with paper towels. Season with salt and pepper. Grill over direct heat, covered, until internal temperature reaches 165 degrees F, 6 to 8 minutes per side. Let stand 5 minutes.
- <sup>4</sup> Serve with salsa and lime wedges.

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