



Total Time
NOT AVAILABLE

Serving & Size
1 EACH (1 CHICKEN BREAST)


Difficulty
EASY

Pineapple juice, brown sugar, and red pepper add sweet and spicy flavor to the basting sauce for grilled chicken that is served with a kicked-up pineapple salsa.

Yields
48

Nutrition Facts	
Serving Size	1 EACH (1 CHICKEN BREAST)
Amount Per Serving	
Calories 251	
% Daily Value	
Total Fat 7.5g	12%
Saturated Fat 1.2g	6%
Cholesterol 83mg	28%
Sodium 598mg	25%
Total Carbohydrate 19.9g	7%
Dietary Fiber 2.9g	12%
Protein 25.2g	50%
Vitamin A 5%	Vitamin C 4%
Calcium 3%	Iron 1%

INGREDIENTS **WEIGHT** **MEASURE**

	Pace® Chunky Salsa- Mild	8 lb.	1 gallons
	pineapple chunks, drained, reserving juice	4 lb.	2 qt.
	cilantro, chopped		1 cups
	brown sugar, packed		1 1/2 cups
	red wine vinegar		2 cups
	olive oil		1 cups
	ground red pepper		1 tsp.
	boneless, skinless chicken breast	12 lb.	48 ea.

INSTRUCTIONS


1. Stir the *Pace*® Chunky salsa, pineapple and cilantro in a medium bowl and set aside.
2. Stir the reserved pineapple juice and the sugar in a microwavable bowl. Microwave on HIGH for 20 seconds or until the sugar dissolves when stirred. Whisk in the vinegar, oil and red pepper.

CCP: Hold hot at 140 °F.

3. Lightly oil the grill rack and heat the grill to medium. Grill the chicken for 15 minutes or until it's cooked through, turning once and basting frequently with the pineapple juice mixture. Top the chicken with the pineapple salsa.

CCP: Cook the chicken to 165 °F.

CCP: Hold for hot service at 140 °F.

 **TIP**

Pair with Roasted Asparagus with Lemon & Goat Cheese and 1/2 cup of watermelon cubes for a meal under 500 calories.