



Total Time  
**NOT AVAILABLE**

Serving & Size  
**1 EACH (1 CHICKEN BREAST)**

Difficulty  
**EASY**

These grilled chicken breasts pack a flavorful punch with a tasty, easy-to-make sauce that combines prepared barbecue and picante sauces.

Yields  
**48**

**INGREDIENTS** **WEIGHT** **MEASURE**



**Pace® Picante Sauce- Mild**

5 lb.

9 cups

barbecue sauce

1 pt.

skinless, boneless chicken breast halves

14 lb.

**Nutrition Facts**

Serving Size	1 EACH (1 CHICKEN BREAST)	
<b>Amount Per Serving</b>		
<b>Calories</b>	194	
		<b>% Daily Value</b>
<b>Total Fat</b>	3.5g	<b>5%</b>
<b>Saturated Fat</b>	0.7g	<b>4%</b>
<b>Cholesterol</b>	97mg	<b>32%</b>
<b>Sodium</b>	546mg	<b>23%</b>
<b>Total Carbohydrate</b>	7.7g	<b>3%</b>
<b>Dietary Fiber</b>	1.6g	<b>6%</b>
<b>Protein</b>	29.2g	<b>58%</b>
Vitamin A	3%	Vitamin C 0%
Calcium	2%	Iron 1%

**INSTRUCTIONS**

1. Stir the picante sauce and barbecue sauce in a large bowl. Reserve **half** the picante sauce mixture to serve with the chicken. Use the remaining mixture to baste the chicken during grilling.
2. Lightly oil the grill rack and heat the grill to medium. Grill the chicken for 15 minutes or until cooked through, turning and brushing often with the remaining picante sauce mixture. Discard the remaining picante sauce mixture.  
**CCP: Cook the chicken to 165 °F.**  
**CCP: Hold hot at 140 °F.**
3. Serve the chicken with 1 T of the reserved picante sauce mixture.  
**CCP: Hold for hot service at 140 °F.**



**TIP**

Pair with Black & White Bean Salad and 1/2 cup of fresh cantaloupe for a meal less than 500 calories.