



Total Time
45 MIN.


Serving & Size
1 SERVING (1 PIECE CHICKEN, 1/4 CUP SALSA)

Difficulty
EASY

Yields
24

Spicy, colorful flavors of this Caribbean dish meld well with a sweet, cooling watermelon salsa made with pineapple, salsa, lime and cilantro.

Nutrition Facts	
Serving Size	1 SERVING (1 PIECE CHICKEN, 1/4 CUP SALSA)
Amount Per Serving	
Calories 196	
	% Daily Value
Total Fat 7g	11%
Saturated Fat 0.9g	5%
Cholesterol 82mg	27%
Sodium 358mg	15%
Total Carbohydrate 7g	2%
Dietary Fiber 1.6g	6%
Protein 25.6g	51%
Vitamin A 9%	Vitamin C 10%
Calcium 2%	Iron 3%

INGREDIENTS	WEIGHT	MEASURE
boneless, skinless chicken breast, 4 ounce each	96 oz.	24 ea.
canola oil		1/4 cups
Jamaican jerk seasoning		1/4 cups
 Pace® Chunky Salsa- Medium	36 oz.	1 qt.
lime juice		333/1000 cups
Jamaican jerk seasoning		1 tbsp.
lime zest		2 tsp.
canola oil		3 tbsp.
seedless watermelon, diced	11 oz.	2 cups
pineapple, diced	12 oz.	2 cups
cilantro, chopped		1/2 cups

TIP
May substitute bone-in chicken breasts, thighs, or drumsticks for boneless chicken breast portions.



INSTRUCTIONS

1. In a full-size hotel pan, toss chicken with oil to coat completely. Sprinkle seasoning rub over chicken. Toss to coat completely.

CCP: Refrigerate below 40°F. at least 2 hours before cooking.

2. In a bowl mix together salsa, lime juice, jerk seasoning and lime zest. Whisk in oil. Cover.

CCP: Refrigerate below 40°F. at least 2 hours before using.

3. In a large bowl, gently toss together watermelon, pineapple and cilantro; fold in jerk salsa and gently toss to mix completely.

CCP: Refrigerate below 40°F. at least 2 hours before serving.

4. Place chicken on grill and cook at least 10 minutes per side or until meat completely cooked through and dark golden color.

CCP: Cook to an internal temperature of 165°F. or higher for 15 seconds.

CCP: May be served hot at 140°F. or higher, or chilled to 40°F. or lower.

5. To Serve: Using tongs, place 1 chicken breast on plate. Using a #16 scoop, portion 1/4 cup watermelon salsa next to chicken. Serve immediately.