



Printer-friendly 3" x 5" cards.

*Recipe of the Month*

*Mesquite Chicken with Pineapple Salsa*

**Ingredients:**

6 6 oz. Chicken Breast	1/4 oz. diced Red Pepper
1/2 cup Teriyaki Sauce	1/4 oz. Green Pepper
1/2 cup Pineapple Juice	1/4 cup Fresh Cilantro, packed
2 oz. diced Red Onion	Dash of Ground Black Pepper
8 oz. diced Golden Pineapple	Dash of Salt
2 1/4 tsp. Montreal Steak Seasoning	



**Directions:**

Trim and clean the chicken breast. Make the marinade by mixing the teriyaki sauce, pineapple juice and Montreal steak seasoning together. Add chicken breast to marinade and mix well. Marinate in the refrigerator overnight.

Mix the pineapple, red and green peppers and red onion in a bowl. Add finely chopped herbs to this mixture and season with salt and pepper to taste, then set aside.

Grill chicken until internal temperature reaches 160°, turning to get nice grill marks. Top with the pineapple salsa and serve.

