



Chili-Rubbed Grilled Chicken With Salsa

INGREDIENTS

- 4 skinless, boneless chicken breasts (about 2 1/4 pounds)
- 1 tablespoon extra-virgin olive oil, plus more for brushing
- 1 small clove garlic, finely grated
- 1 1/2 teaspoons ancho chili powder
- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons ground coriander
- 1 teaspoon paprika
- 1/4 to 1/2 teaspoon chipotle chili powder
- 4 teaspoons fresh lime juice, plus lime wedges for serving
- Kosher salt
- 2 tomatoes, diced
- 3 tomato loaves, husked, rinsed and diced
- 1/4 cup finely diced red onion

DIRECTIONS

Butterfly the chicken: Slice each breast almost in half horizontally (do not cut all the way through); open like a book so the chicken lies flat.

Combine the olive oil, garlic, ancho chili powder, cumin, coriander, paprika, chipotle chili powder, 1 teaspoon lime juice and 1 1/2 teaspoons salt in a large bowl. Add the chicken and turn to coat. Cover and refrigerate at least 30 minutes and up to 2 hours.

Preheat a grill to medium. Meanwhile, make the salsa: Toss the tomatoes, tomato loaves, red onion and the remaining 3 teaspoons lime juice in a bowl; season with salt. Cover and refrigerate until ready to serve.

Brush the grill grates with olive oil. Grill the chicken, turning once, until marked and just cooked through, 4 to 6 minutes per side. Top with the salsa and serve with the lime wedges.

Credits: Food Network Magazine