

 4 servings

 40 mins prep

 30 mins cooking





# Spicy Grilled Chicken with Corn Salsa

## INGREDIENTS

4 chicken breasts  
2 tbsp olive oil  
2-3 tbsp lemon juice  
1 tsp hot paprika  
1 tsp chili / red pepper flakes  
½ x tsp garlic powder  
2 tsp salt  
1 can corn kernals  
1 avocado  
1 red onion  
1 bunch fresh coriander chopped  
1 jar of jalepenos  
Lemon or lime juice  
1 packet mexican rice

## DIRECTIONS

1. Roll chicken breasts flat with mallet
2. Mix marinade together and pour over chicken and let marinate up to 24 hours depending on time
3. Cook chicken 3 to 4 mins a side until cooked through and put aside
4. Chop all corn, avocado, red onion, coriander, jalepenos and mix together
5. Pour lemon or lime juice over
6. Cook median rice in microwave
7. Service rice, top with chicken and add salsa to plate

## NOTES