



## Chicken with Fresh Fruit Salsa

**Try this farm-fresh chicken with fresh fruit salsa recipe!**

### Ingredients

4 chicken breasts, bones and excess fat removed

### Marinade:

1 nectarine, peeled and chopped 1/4 cup pineapple chopped 1/4 cup pineapple juice Juice of two limes 2 T. vegetable oil 2 T. soy sauce 1 T. onion flakes 1 tsp. chili powder

Salsa: 2/3 cup fresh pineapple, diced 1/2 cup strawberries, diced 1/2 cup mango, diced 2 T. green onion, finely chopped 2 tsp. lemon juice

### Preparation

Place marinade ingredients in blender or food processor and purée until smooth. Pour over chicken breasts in a shallow glass pan. Cover tightly and marinate for a minimum of two hours or up to 24 hours. Bake, uncovered, in 350-degree oven, or grill over medium-high heat until juices run clear.

Combine salsa ingredients. To serve, top each chicken breast with one-quarter of salsa mixture.

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