

Santa Fe Chicken

Marinade:

Juice from 3 limes

¼ cup soy sauce

1 ½ teaspoons olive oil

1 ½ teaspoons chili powder

1 ½ teaspoons cumin seed

1 ½ teaspoons ground coriander

6 cloves garlic, minced

1 ½ teaspoons honey

2 whole chicken breasts boneless, skinless

¼ cup white wine

3 tablespoons chopped cilantro

Mix together marinade ingredients in a bowl, stirring thoroughly. Pour into a shallow baking pan and lay the chicken breasts in. Cover and refrigerate for 1 hour. After 1 hour, pour in the white wine. Broil the chicken under a medium flame for 8 – 10 minutes, basting it with the juices to keep it moist.

This dish is nice when served with Spanish Rice and garnished with sour cream and salsa.
You can soak the chicken in the marinade for up to two days.

Spanish Rice

1 tablespoon olive oil

¼ cup chopped onion

¼ cup chopped celery

¼ cup chopped onion

¼ cup chopped carrots

1 cup chopped tomatoes

1/8 teaspoon cayenne pepper

1 tablespoon paprika

1 ½ cups brown rice

2 ½ cups chicken stock or vegetable stock

½ teaspoon salt

Heat the olive oil in a big soup pot over low heat, add onions, celery, carrots, tomatoes and sauté, stirring, for 3 minutes. Add the spices, rice, stock, and salt. Cover and bring to a boil, then reduce heat and simmer, covered, for 45 minutes.

Mango Salsa

½ cup cilantro leaves

1 cup cubed mango

¼ cup cubed red bell pepper

¼ cup diced onion

1 small jalapeno pepper, minced

2 tablespoons lime juice

Put all ingredients in a small bowl, mixing with a spoon until everything is thoroughly melded in. Cover and refrigerate until you are ready to use. Papaya or pineapple may be used in place of Mango.