

Chile-Rubbed Grilled Chicken with Salsa

Prep Time: 15 Min.

Cook Time: 15 Min.

Total Time: 30 Min.

Servings: 4

Ingredients:

4 skinless, boneless chicken breasts (about 2 ¼ pounds)
1 tablespoon extra-virgin olive oil, plus more for brushing
1 small clove garlic, finely grated
1 ½ teaspoons ancho chile powder
1 ½ teaspoons ground cumin
1 ½ teaspoon ground coriander
1 teaspoon paprika
¼ to ½ teaspoon chipotle chile powder
4 teaspoons fresh lime juice, plus lime wedges for serving
Kosher salt
2 tomatoes, diced
3 tomatillos, husked, rinsed and diced
¼ cup finely diced red onion.

Directions:

1. 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.
2. Combine the olive oil, garlic, ancho chile powder, 1 teaspoon lime juice, and 1 ¼ 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.
3. Preheat a grill to medium. Meanwhile, make the salsa: Toss the tomatoes, tomatillos, red onion and the remaining 3 teaspoons lime juice in a bowl; season with salt. Cover and refrigerate until ready to serve.
4. 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.