



Chimichurri Chicken with Peach Salsa

Yield: serves 4

*Indicates items from National Food Group

Ingredients

8 pc	*Roasted Chicken
8 oz	*Chimichurri Sauce
12 oz	*Medium Dice Peach Halves
4 oz	*Red Mole Sauce
2 oz	poblano peppers, roasted and chopped
4 oz	red onion small diced
1 tsp	garlic powder
1 tsp	cumin
	salt and pepper to taste

Preparation

- 1) Thaw chicken under refrigeration over night. Pre-heat oven to 350° F.
- 2) In a half hotel pan, rub chicken with chimichurri sauce; let sit for 45-60 minutes.
- 3) Cover and cook for 10-15 minutes, uncover and cook for 7-10 minutes until internal temperature reaches 165° F.
- 4) Salsa: In a medium mixing bowl combine peaches, mole, poblanos, red onion, garlic powder and cumin. Mix with spoon until all ingredients are covered with mole; refrigerate until service.
- 5) Assembly: two pieces chicken topped with salsa.