

CopyCat Applebee's Fiesta Lime Chicken

Ingredients

For the Chicken:

4 Boneless Skinless Chicken Breasts

1 Cup Water

$\frac{1}{3}$ Cup Teriyaki Sauce

3 Teaspoons Garlic

$\frac{1}{2}$ Lime Juiced

1 Tablespoon Tequila Optional

1 Tablespoon Worcestershire Sauce

$\frac{1}{2}$ Teaspoon Salt

$\frac{1}{4}$ Teaspoon Ground Ginger

For the Sauce:

$\frac{1}{4}$ Cup Mayonnaise

$\frac{1}{4}$ Cup Sour Cream

2 Tablespoons Salsa

1 Tablespoon Milk

1 Tablespoon Cajun Seasoning

$\frac{1}{4}$ Teaspoon Parsley Dried

$\frac{1}{4}$ Teaspoon Hot Sauce If Desired

2 Cups Colby Jack Cheese Shredded

For the Pico De Gallo:

3 Roma Tomatoes Seeded and Roughly Chopped

$\frac{1}{2}$ Red Onion Finely Chopped

1 Jalapeno Pepper Stems/Seeds removed, Finely Chopped

2 Tablespoons Lime Juice Freshly Squeezed

Salt To Taste

Directions

For the Chicken:

In a plastic baggie combine water, teriyaki sauce, lime juice,

garlic, tequila, Worcestershire sauce, and ginger. Place chicken into baggie and refrigerate for 1-2 hours.

Lightly grease outdoor grill or grill pan. Heat to medium high. Cook chicken until internal temperature reaches 165 degrees.

During the last few minutes of cooking, spread chicken with sauce and top with shredded cheese.

For the Sauce:

In a medium bowl combine mayonnaise, sour cream, salsa, milk, Cajun seasoning, parsley, and hot sauce. Refrigerate until needed.

For the Pico De Gallo:

In a medium bowl combine tomatoes, red onion, and jalapeno. Add lime juice, and salt. Mix until well combined. Top chicken with pico de gallo right before serving.