

CopyCat Chili's Mango Chile Chicken

Ingredients

4 chicken cutlets
1/2 avocado, sliced
1/2 cup pico de gallo
1/2 cup mango, diced
2 tbsp chopped cilantro
1 head broccoli

Mango glaze:

1 tbsp olive oil
2 tbsp mango, chopped
1 tbsp lime juice
1 tsp chili powder
1/2 tsp cumin
2 cloves garlic, minced
1/2 tsp each salt and pepper

Mexican rice:

1 cup white rice
1 1/4 cups chicken broth
1 tsp butter
1 tsp chili powder
1/2 tsp cumin
1/2 tsp each salt & pepper

Directions

Mix together ingredients for mango glaze in a blender or Magic bullet. Marinate chicken in glaze for 10 minutes, then saute in a large skillet over med-high heat for 4-5 minutes per side. Remove from heat.

Meanwhile, add all ingredients for Mexican rice together in a

rice cooker and cook. Add broccoli to a large bowl of water and microwave for 10 minutes, then drain.

Serve chicken with Mexican rice and steamed broccoli, then top each chicken cutlet with 2 slices avocado, a bit of pico de gallo, some diced mango and a bit of chopped cilantro. Serve and enjoy!