

# 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!