

CopyCat Red Robin Grilled Chicken

Ingredients

For Grilled Chicken:

2 chicken breasts, (roughly 6 oz each), boneless, skinless

2½ tbsp olive oil

1 tbsp salt

1 tsp chili powder

1 tsp garlic powder

½ tsp ground black pepper

cooking spray

For Tomato Salsa:

1½ cups tomatoes, chopped, no need to deseed

⅓ cup cilantro, chopped

1½ tbsp red wine vinegar

¾ cup green bell peppers, or yellow, chopped

¼ tsp ground cumin

¼ tsp ground coriander

3 tbsp olive oil

salt and ground black pepper, to taste

For Serving:

1 cup mashed potatoes, or other potatoes, or side salad, done to your preference

⅓ cup tomato salsa, per serving

cilantro leaf, for garnish

Directions

Grilled Chicken:

Start with the dry rub. Combine the salt, chili and garlic powders, and ground pepper. Stir to combine.

Brush the chicken with olive oil and season with the prepared dry rub. Allow the chicken to marinate briefly for at least 15

minutes.

When ready, grill the chicken for 6 minutes on each side or until the internal temperature reaches 165 degrees F.

Top the chicken with $\frac{1}{3}$ cup of the salsa. Serve together with potatoes or side salad of your choice.

Tomato Salsa:

In a large bowl, combine the tomatoes, cilantro, red wine vinegar, bell peppers, cumin, coriander, and olive oil together.

Stir until the ingredients are well blended, then season with salt and pepper. Adjust accordingly and set aside.