



Chimichurri Chicken with Peach Salsa

Yield: serves 4

Ingredients

- 8 pc #600809 Roasted Chicken
- 8 oz #603340 Chimichurri Sauce
- 12 oz #606767 Medium Dice Peach Halves
- 4 oz #608744 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.