



St. Martin's Caribbean Chicken with Jicama Slaw

Ingredients:

Chicken:

1½ Cup Garlic Flavored Oil
2 Tbsp. Dark Chile Powder
1 Tbsp. Allspice, ground
¾ Tsp. Cayenne Pepper
1 ½ Tsp. Sugar
1 Tbsp. Salt
24 6 oz. Chicken Breast

Jicama Slaw:

3 Cups Bell pepper, julienne sliced
6 Cups Jicama, julienne sliced
1 Cup Red onion sliced ¼ Cup Scallions, diced
½ Cup Carrots, shredded
8 oz. Orange juice
4 oz. Cider Vinegar
3 Tbsp. Pepper Supreme seasoning
3 Tbsp. Ground Chipotle Chile Pepper
3 Tbsp. Sugar
1 ¼ Cup Vegetable Oil
½ Tsp. Salt ½ Tsp. Pepper

Directions:

Chicken: Combine oil and seasonings, pour over chicken breast in pan, cover and chill 2 hours or overnight. Grill chicken over medium heat until done.

Slaw: Combine vegetables in large bowl. In separate bowl, mix juice, vinegar, spices, sugar and oil. Salt and pepper to taste. Pour vinaigrette over mixed vegetables, mix well to coat. Refrigerate for 2 hours to allow flavors to marry. (Refrigerate leftovers in shallow, seamless container within 4 hours.)

