

Tropical Grilled Chicken

Yield: 4 Servings **Author:** Lauren

Prep time: 15 M Cook time: 18 M Total time: 33 M

Chicken breasts soaked in a tropical marinade and topped with a tropical salsa made of pineapple, mangoes, oranges, and jalapeno

INGREDIENTS:

- 1 lb Chicken Breasts
- 1/2 cup + 1 tsp Coconut Aminos
- 1 tsp Garlic Powder
- 1 tsp Ground Ginger
- 1/2 tsp Onion Powder
- 1/4 tsp Salt
- 1/4 tsp Pepper
- 2 cups chopped Pineapple
- 2 Oranges, chopped
- 1/2 Mango
- 1/2 Jalapeno

INSTRUCTIONS:

1. In a large zip bag, mix the 1/2 cup coconut aminos, garlic powder, onion powder, ginger, salt and pepper. Add the chicken in and let chicken marinade for at least 1 hour in the fridge
2. Chop up the pineapple, oranges, mango, and jalapeno and toss in the 1 tsp of coconut aminos and stir the salsa until combined
3. Fire up the grill and cook the chicken for about 8 minutes per side- depending on the thickness of your chicken (Cook until internal temp reaches 165)
4. Top each chicken breast with 1/4th of the salsa, Serve with your favorite vegetable, and Enjoy!