

SUZY AND CLARK NEAL'S

## *Jerk Chicken with Caribbean Salsa*

SERVES: 6



### CHICKEN:

3 tbsp jerk seasoning  
3 tbsp canola oil  
2 tbsp soy sauce  
1 tsp turbinado sugar  
2 lbs chicken,  
boneless, skinless

### SALSA:

1 cup pineapple, diced  
1 cup mango, diced  
1 cup colored bell pepper, diced  
1 (15 oz) can black beans,  
drained and rinsed  
1 jalapeño, minced  
1/4 cup green onions, chopped  
1/8 cup cilantro, chopped  
1 tbsp lime juice  
1 tbsp apple cider vinegar  
1/4 tsp table salt

1. In a small bowl, mix together jerk seasoning, canola oil, soy sauce and sugar.
2. Add chicken to a zip top bag, pour the marinade over the chicken, and seal the bag. Massage marinade into chicken, and refrigerate 4 hours or longer; overnight is ideal.
3. To make the salsa, add all ingredients to a mixing bowl, and stir to combine. Refrigerate, covered, until ready to serve.
4. Grill chicken over direct heat for 8-10 minutes, turning occasionally. Cook until the chicken has reached an internal temperature of 165°F and the outside of the chicken is caramelized and deep golden brown. Serve immediately with the prepared salsa.