

Cuban-Style Grilled Mojo Chicken with Greens, Avocados and Mangoes

Recipe courtesy of *Epicurious*

Ingredients:

For dressing:

- 1 cup plus 2 tablespoons vegetable oil
- 3/4 cup orange juice
- 1 tablespoon (packed) grated orange peel
- 1 tablespoon honey
- 1 tablespoon soy sauce

For chicken:

- 2 teaspoons cumin seeds
- 6 large garlic cloves, minced
- 1 large serrano chili, stemmed, minced
- 1/2 teaspoon salt
- 3/4 cup olive oil

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Ingredients:

For chicken (cont.):

3 tablespoons orange juice

3 tablespoons fresh lime juice

6 skinless boneless chicken breast halves

2 large firm (but ripe) mangoes, peeled, pitted, cut into 1/2-inch pieces

2 large avocados, peeled, pitted, cut into 1/2-inch pieces

10 ounces mixed baby lettuce

3/4 cup roasted, salted cashews

Preparation:

Make dressing:

Whisk vegetable oil, orange juice, orange peel, honey and soy sauce in a small bowl to blend. Season dressing to taste with salt and pepper. (Dressing can be prepared 1 day ahead. Cover and refrigerate.)

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Preparation:

Make dressing:

Whisk vegetable oil, orange juice, orange peel, honey and soy sauce in a small bowl to blend. Season dressing to taste with salt and pepper. (Dressing can be prepared 1 day ahead. Cover and refrigerate.)

Make chicken:

Stir cumin seeds in a heavy medium skillet over medium-high heat until seeds are fragrant and slightly darker in color, about 2 minutes. Transfer seeds to a medium bowl. Add minced garlic, minced chili and salt to seeds; mash mixture with the back of fork to form a coarse paste. Heat olive oil in the same skillet over medium-high heat until very hot, about 2 minutes. Pour hot olive oil over garlic mixture; stir to blend. Let stand 15 minutes. Whisk in orange juice and lime juice. Pour marinade into 13x9x2-inch glass baking dish and cool. Add chicken to marinade; turn to coat. Cover chicken and refrigerate at least 1 hour but no more than 3 hours.

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Preparation:

Combine mangoes and avocados in a medium bowl. Add 6 tablespoons dressing and toss to coat.

Prepare barbecue (medium-high heat). Remove chicken from marinade; discard marinade. Grill chicken until cooked through, about 5 minutes per side. Transfer chicken to work surface. Let stand 5 minutes. Cut each chicken piece crosswise into 1/3-inch-thick slices.

Place lettuce in a large bowl. Toss with enough dressing to coat thoroughly. Season to taste with salt and pepper; mound lettuce on 6 plates. Arrange 1 sliced chicken piece atop lettuce on each plate. Spoon mangoes and avocados alongside chicken. Sprinkle salads with cashews. Serve, passing any remaining dressing to your guests separately.