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Fiesta Grilled Chicken

2 Tbsp. (25 ml) grated Parmesan cheese

1 Tbsp. (15 ml) Chipotle Ranch Dip Mix

2 boneless skinless chicken breasts

2 slices cheddar or Monterey Jack cheese

4 crusty dinner rolls

2 Tbsp. (25 ml) chipotle or regular mayonnaise;
if desired, mix 1 tsp Chipotle Ranch Dip Mix with $\frac{1}{3}$ cup mayo

4 lettuce leaves

2 Tbsp. (25 ml) Peach & Mango Habanero Salsa
or Chipotle Black Bean and Corn Salsa

Heat grill. Mix Parmesan cheese and Chipotle Ranch Dip Mix. Coat chicken with cheese mixture.

When ready to grill, carefully oil grill rack. Place chicken on grill over medium heat or on charcoal grill over medium coals. Cook 10 to 12 minutes, turning once or twice, until juice of chicken is clear when center of thickest part is cut. Cut each chicken breast in half crosswise; top each with half slice of cheese to melt. To heat dinner rolls, place rolls in foil on grill during last 6 to 7 minutes of cooking time until hot.

Spread mayonnaise on bottom halves of rolls. Top with lettuce leaf, cheese-topped chicken, salsa and top half of roll.

*Chipotle Ranch Dip Mix & Peach & Mango Habanero Salsa
or Chipotle Black Bean and Corn Salsa*