



SOUTHWEST CHICKEN WITH CORN SALSA

- 4-5 boneless, skinless chicken breasts
- 1 Tbsp. **Southwest Gourmet Seasoning Mix**
- 1 tsp. **Sunset Seasoned Salt**

Season chicken breasts with both seasonings and refrigerate for several hours to allow the seasonings to marinate. The chicken can then be grilled or cooked stove top. When cooked place chicken breast on top of a bed of cooked wild and brown rice. Top with warmed corn salsa.

CORN SALSA

- 1 jar **Peach & Mango Habanero Salsa**
- ½ lime
- 1 tsp. **Oh! So Garlic**
- 1 can kernel corn (199 ml) (can also use fresh corn that has been cooked)
- 1 cup black beans, (half 398 ml can)

Place **Peach & Mango Habanero Salsa** in a bowl, add juice from lime and **Oh! So Garlic**. Rinse and drain black beans, drain corn; add corn and beans to the salsa.

Refrigerate for 1 hour before serving.

Left-overs can be kept covered in the fridge.



- **Southwest Gourmet Seasoning Mix**
- **Sunset Seasoned Salt**

- **Peach & Mango Habanero Salsa**
- **Oh! So Garlic**