**Margarita Chicken!**



Serves six

**Ingredients**

2 pounds of boneless, skinless chicken breasts

1 cup of Margarita mix-no alcohol

1 orange, juice and orange zest

1 large lemon, juice and zest

2 limes, juice and zest

4 large crushed cloves of garlic

2 teaspoons of salt

½ cup vegetable oil

**Directions**

1. Butterfly open chicken to flatten. Cut chicken breast in half and place into a large Ziploc baggie. Add Margarita mix, orange, lemon and lime juice and zest, garlic, salt and oil to baggie. Mix ingredients. Place bag in refrigerator to marinate for at least ½ hour, or up to 4 hours.

2. Remove chicken from bag. If cooking outdoors, place chicken on a medium hot grill and cook until temperature reaches 160 or no longer pink. If using a pan on stove top, brown both sides of chicken. Let chicken rest for 3-4 minutes, cut into strips. Serve with Grilled Tequila Salsa and Avocado Cream.

**Avocado Cream**

**Serves 6-8**

**Ingredients**

8 ounces of Mexican Crema, sour cream, or Cooking Cream-garlic flavor

1 avocado mashed

1 fresh squeezed lime, about 3 tablespoons

**Directions**

Combine ingredients in medium mixing bowl until rich and creamy. Refrigerate until needed. Great served on tacos, burritos or even a fantastic chip dip!