
Southwestern Chargrilled Chicken with Grilled Zucchini and Citrus-Chili Pepper Relish

*Chef Eric Brown - Turtles Restaurant - Siesta Key, FL
Sarasota's Chef Du Jour - 1992*

Servings: 6

CITRUS and CHILI RELISH

1 medium red onion, diced 1/2 inch
2 medium tomatoes, diced 1/2 inch
6 oranges, peeled and diced 1/2 inch
3 Anaheim peppers, thinly sliced
3/4 cup chopped cilantro
2 tablespoons olive oil
salt (to taste)
pepper (to taste)

CHICKEN

6 eight ounce boneless chicken breasts
1 tablespoon chopped fresh garlic
1/2 cup red wine vinegar
1/2 cup BBQ sauce
2 tablespoons soy sauce
1/4 cup water
1/4 cup olive oil
juice of four limes
3 zucchini
chopped garlic
black pepper

Make the Citrus and Chili Pepper Relish: In a bowl, combine all of the ingredients. Mix well. Set aside until needed.

Make the marinade: In a blender, combine the garlic, red wine vinegar, BBQ sauce, soy sauce, water, olive oil and lime juice. Puree until smooth.

Place the chicken breasts in a large Ziploc bag. Add the marinade mixture. Seal the bag and turn to coat. Marinate overnight, turning occasionally.

Next day, slice the zucchini in half lengthwise. Brush with olive oil, chopped garlic and black pepper.

Remove the chicken from the marinade. Reserve the marinade for basting.

Grill the chicken breasts and zucchini over hot coals to your liking, basting with marinade sauce occasionally.

Arrange the chicken on a serving dish. Top with the relish.

Chicken, Grilled

Per Serving (excluding unknown items): 220 Calories; 14g Fat (53.3% calories from fat); 3g Protein; 24g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 352mg Sodium. Exchanges: 1 1/2 Vegetable; 1 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.