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# Tequila Chicken

*Chef Steve Mierzejewski - Sandbar restaurant - Anna Maria Island, FL  
Sarasota's Chef Du Jour - 1992*

Servings: 2

## **SALSA**

**2 vine ripe tomatoes, skinned and seeded**

**2 tablespoons fresh chopped cilantro**

**1 lime, squeezed**

**2 tablespoons chopped jalapeno**

**3/4 cup chopped onion**

## **CHICKEN**

**2 boneless/ skinless chicken breasts**

**1 teaspoon cumin**

**1 teaspoon Kosher salt**

**1/2 shot Triple Sec**

**1/2 shot tequila**

**4 slices Monterey Jack cheese**

**1 bag tortilla chips**

**jalapeno poppers**

Make the salsa: In a bowl, combine all of the salsa ingredients. Mix well. Set aside.

Coat the chicken breasts with salt and cumin. In an oven-proof skillet, saute' the breasts until brown. Add the Triple Sec and tequila. Ignite. When the flame goes out, or the firemen leave, whichever comes first, add one-half of the salsa to the skillet. Place the skillet into a preheated 350 degree oven for 15 minutes.

Remove from the oven, top with the Monterey Jack cheese. Place back into the oven until the cheese is melted.

On separate plates, arrange the tortilla chips and ring with the remaining salsa. Place the chicken breast in the center of the plate and sprinkle with jalapeno poppers.

## **Chicken**

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*Per Serving (excluding unknown items): 1494 Calories; 99g Fat (61.5% calories from fat); 118g Protein; 22g Carbohydrate; 2g Dietary Fiber; 387mg Cholesterol; 2414mg Sodium. Exchanges: 1/2 Grain(Starch); 16 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 10 Fat.*