



## Caramelized Chicken & Strawberry Salsa

**Prep Time:** 30 minutes

**Cook Time:** 15 minutes

**Servings:** 5

### **Ingredients:**

For Chicken Marinade

- 1/4 cup Hot Cayenne Caramel Sauce \* available at Davison Orchards
- 3 tbsp Lime Juice
- 1/2 tbsp minced fresh ginger
- Sea Salt & Black Pepper

For the Fresh Strawberry Salsa

- 4 cups of chopped fresh strawberries
- 1 tbsp finely diced green jalapeño pepper (soak in 1 TBSP lime juice to cut the heat, if you'd like)
- 1/4 cup chopped, fresh mint (any variety)
- 1/2 cup of diced red onions

- 1 tbsp Limonato-infused Olive Oil \* available at Olive Us in Downtown Vernon
- 1 tbsp Cara-Cara Orange Vanilla White Balsamic Vinegar \* also available from Olive Us
- 1/4 tsp sea salt

**Instructions:**

1. Dust the breasts with salt & pepper. In a bowl, whisk the caramel, lime juice, & ginger until it makes an even consistency. Place chicken breasts in a large zip lock bag, or container with lid & pour marinade over them. Allow to sit for at least 20 minutes.
2. Sear off in a pan, preheated to medium-high heat, for about 2 minutes on each side. Finish in the oven at 400 degrees, for about 8-10 minutes, or until internal temperature reaches 165 degrees\*\* (It will continue to cook as it rests & come out beautifully!)
3. \*\*Option: I often will butterfly my chicken so that it'll cook quicker, and then I usually don't need to finish it in the oven, as I did for the demo at the farm\*\*
4. Combine all the Strawberry Salsa ingredients in a bowl and mix well!
5. Serve over sliced chicken breast, & enjoy with shaved Maduza Cheese on top \* Available from Grass Roots Dairies in Salmon Arm