

# Spicy Caribbean Grilled Chicken with Carrot and Jicama Slaw



## Ingredients:

### For the marinade:

10 cloves garlic  
6 chocolate habanero peppers  
1 large yellow onion  
1 cup vegetable juice  
1 cup pineapple juice  
1 cup apple cider vinegar  
1 cup red bell pepper  
1 cup orange bell pepper  
1/2 cup chopped cilantro  
2 tablespoons of honey  
1 tablespoon of grated fresh ginger  
1 tablespoon kosher salt  
1 tablespoon freshly ground black pepper  
Juice and zest of 1 lemon, 1 lime and 1 orange

### For the chicken:

6 boneless, skinless chicken breasts  
2 tablespoons kosher salt  
2 tablespoons freshly ground black pepper

### For the slaw:

3 large carrots, peeled and sliced into ribbons  
1 jicama, peeled and sliced into ribbons  
1/2 cup olive oil  
1/4 cup rice wine vinegar  
2 tablespoons honey  
2 tablespoons chopped cilantro  
1 tablespoon adobe chile powder  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper  
Juice and zest of one lime

## Directions:

- 1) Place all of the marinade ingredients into a blender and blend until smooth.
- 2) Taste, adjusting any seasoning.
- 3) Place the chicken breasts in a heavy-duty re-sealable plastic bag and spoon the marinade over them, coating them well. Seal the bag, pressing out the excess air, and let the chicken marinate, chilled in the refrigerator, turning the bags over several times, for at least 24 hours and up to 2 days.

- 4) Heat a grill to medium heat.
- 5) Remove the chicken from the marinade and season it with salt and pepper. Discard the marinade.
- 6) Grill the chicken, for 10 to 15 minutes on each side, or until it is cooked through and the juices run clear.
- 7) While the chicken is cooking, whisk the olive oil through the lime juice for the slaw dressing in small bowl.
- 8) Place the carrot and jicama ribbons in a salad bowl and toss them with the slaw dressing.
- 9) To serve the dish, spoon some of the slaw onto a plate, followed by a piece of the chicken. Garnish with chopped cilantro and lime zest.