

Monterey Chicken with Pico de Gallo
{Chili's Copycat}
(MelsKitchenCafe.com)

Chicken:

3 T. Dijon mustard	½ t. pepper
3 T. Worcestershire sauce	6 thin-cut boneless skinless chicken breasts (see note)
2 T. brown sugar	
2 t. coarse, kosher salt	

Toppings:

6 strips bacon, chopped	2-3 T. chopped cilantro
1½ c. shredded pepper jack or Monterey jack cheese	2 garlic cloves, finely minced
1½ c. diced tomatoes	1 T. finely minced jalapeno
¼ c. finely diced red onion	1 to 2 T. fresh lime juice
	Drizzle of extra virgin olive oil

Instructions:

1. For the chicken, in a small bowl, whisk together the Dijon mustard, Worcestershire, brown sugar, salt and pepper.
2. Place the chicken in a gallon-size ziploc bag or shallow dish. Coat the chicken with the marinade mixture; there isn't a ton of marinade, a thin coating is fine. Refrigerate for at least 30 minutes (or up to 24 hours).
3. In skillet set over medium heat, cook the bacon until crisp. With a slotted spoon, remove the bacon to a paper-towel lined plate to drain the grease. Set aside.
4. **For the Pico de Gallo**, in a medium bowl, combine the tomatoes, onion, cilantro, garlic, jalapeño, and lime juice. Drizzle with a teaspoon or so of olive oil. Season with salt and pepper (important!). Refrigerate until ready to serve.
5. Preheat a grill pan or outdoor grill to medium-high. I use a pellet grill set to 375°F.
6. Cook the chicken for 4 to 5 minutes per side until an instant-read thermometer registers 165°F at the thickest part.
7. Without removing the chicken from the grill pan/grill, top each chicken breast with shredded cheese and bacon – the amounts don't have to be exact, just divide evenly on the chicken.
8. Cover the grill or grill pan and heat until the cheese melts, 1 to 2 minutes.
9. Serve the chicken warm with the Pico de Gallo spooned on top or on the side.

NOTES

Chicken: I prefer using thin-cut chicken breasts; however, you can use regular chicken breasts. If you want to use thinner cutlets of chicken but only have thick chicken breasts, pound them to an even thickness or slice them in half lengthwise to form thinner cutlets.