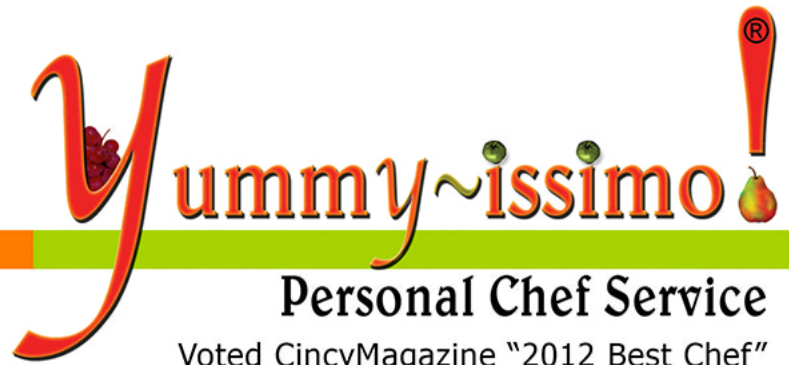


# Tequila Marinated Chicken



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 2

2T + 3T canola oil		2 chicken breasts
1 small red onion, finely diced	salt and pepper	1T tequila
1T ground cumin	2 pinches cayenne pepper	1 ~ 15 1/2oz can black beans, do not drain
1 garlic cloves, finely minced	2T cilantro, finely chopped	1/2c sharp cheddar cheese grated
	1T tequila	

In large zip~lock bag, mix 2T canola oil, cumin, garlic cloves, salt and pepper, cayenne, cilantro and 1T tequila. Mix well. Add chicken breasts and mix well. Remove air from zip~lock bags, seal and refrigerate 2 hours.

Remove chicken from refrigerator. Preheat oven to 350. In large sauté pan, heat 3T canola oil over medium heat. Remove chicken breasts from marinade, reserving marinade, and sear chicken 1 minute. Turn chicken, add remaining tequila and sear 1 minute.

Transfer seared chicken breasts to baking pan and bake 20~25 minutes or until cooked through. While chicken is baking, mix together remaining marinade ingredients and black beans in medium pot. Bring to boil, lower heat and simmer 20 minutes.

Remove chicken from oven, allow to rest 5 minutes and serve with black beans.

**Debbie Spangler ~ Certified Personal Chef**

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