

# Tequila Marinated Chicken



Margaritas are not optional on Cinco de Mayo so I'll be sure to have a couple of extra ones in case you don't drink!

Serves 2

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

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.

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