

CHICKEN MANGO SALAD WITH RED PEPPERCORNS

Set the oven to broil. Rinse chicken breasts and pat them dry. Season with salt, coriander, chili and garlic powders and brush with olive oil. Place on a baking sheet and cook under the broiler until done, 30 minutes or so.

Meanwhile, trim the lettuce leaves and rinse under running cold water. Pat dry and set aside. To make the salad dressing, rinse and chop herbs and scallions and combine in a bowl. Toss cilantro, parsley and scallions with the remaining ingredients and adjust seasoning with salt and freshly ground black pepper.

Remove the chicken breasts from the oven and cut into thin strips. Combine with the dressing and toss to coat. Arrange the lettuce leaves on 4 individual plates and scoop the chicken salad on top.

for the salad:

4 skinless and boneless chicken breasts

salt

$\frac{1}{2}$ tsp ground coriander

1 tsp chili powder

$\frac{1}{2}$ tsp garlic powder

3 tbsp olive oil

large lettuce leaves for serving

for the dressing:

$\frac{1}{4}$ bunch cilantro

3 sprigs flat-leaf parsley

3 scallions

$\frac{3}{4}$ cup mayonnaise

2 tsp curry powder

4 garlic cloves, crushed

$\frac{1}{3}$ cup mango juice

4 tbsp red peppercorns, coarsely crushed

1 tsp freshly ground black pepper

HIALEAH

