



Grilled Jerk Chicken

Makes 6 servings

Prep: 25 minutes; Grill: 1 hour,
30 minutes; Stand: 10 minutes

- 1/4 cup Caribbean jerk seasoning
- 1 (3 1/2-pound) whole chicken, cut up
- 1 Avocado from Mexico, peeled,
pitted, and chopped
- 1 cup chopped fresh or canned
pineapple
- 3/4 cup grape tomatoes, halved
- 1/4 cup chopped red onion
- 1/4 cup chopped fresh cilantro
- 2 tablespoons honey
- 1 teaspoon lime zest
- 2 tablespoons fresh lime juice

- 1.** Spray grill rack with nonstick grilling spray. Preheat one side of grill to high heat (400° to 450°); leave other side unlit. Rub jerk seasoning evenly over chicken pieces. Place chicken over unlit side of grill. Grill, covered with grill lid, turning occasionally, for 1 hour to 1 1/2 hours, or until a meat thermometer inserted into thickest portion registers 165°.
- 2.** In a medium bowl, stir together avocado, pineapple, tomatoes, red onion, cilantro, honey, lime zest, and lime juice. Serve with grilled chicken.