



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

1 lb. (4, 4-ounce) Weis Skinless and Boneless Chicken Breasts.....	lb \$1.79
1 Fresh Lime	20¢
2 Fresh Hass Avocados.....	each \$1.89
1 (16-ounce) container Weis Quality From the Field Fresh Salsa.....	\$3.99
1 (15.5-ounce) can Weis Quality From the Field Black Beans	88¢

PRICES EFFECTIVE 5-7-09 THROUGH 5-13-09

**Grilled Lime Chicken
with Avocado Salsa**

- 1 lb. (4, 4-ounce) Weis Skinless and Boneless Chicken Breasts
- Fresh Lime, juiced, divided
- 1 Tbsp. Weis Quality Pure Extra Virgin Olive Oil
- 2 tsp. salt
- 2 Fresh Hass Avocados, pitted, scooped from the shell and diced
- 1/2 (16-ounce) container Weis Quality From the Field Fresh Salsa
- 1 (15.5-ounce) can Weis Quality From the Field Black Beans, drained, rinsed and cooked
- Weis Quality Olive Oil Cooking Spray

In large glass baking dish, place chicken in single layer. Add lime juice, olive oil and salt; turn several times to coat well. Cover and marinate in the refrigerator for at least 30 minutes.

Meanwhile, in medium-sized serving bowl, combine avocados and fresh salsa; set aside.

Prepare coals or preheat grill to medium-high heat and coat grates with cooking spray. Place chicken breasts on grill and cook about 3 – 4 minutes per side, until juices run clear and the minimum internal temperature reads 170°F.

Remove from heat, slice into strips and serve topped with avocado salsa and a side of black beans.

