

Turmeric-Spiced Chicken with Tomato-Avocado Salsa

This colorful grilled chicken and garden-fresh salsa could be the foundation of a flavorful build-your-own taco bar, perfect for easy entertaining.

Prep Time: 15 minutes

Refrigerate: 30 minutes

Cook Time: 16 minutes

Turmeric-Spiced Chicken:

2 tablespoons olive oil

1 teaspoon **McCormick® Garlic Powder**

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1 teaspoon **McCormick® Ground Turmeric**

1/2 teaspoon **McCormick® Crushed Red Pepper**

2 pounds boneless skinless chicken breasts or thighs, trimmed

Tomato-Avocado Salsa:

6 medium vine-ripened tomatoes, cut into 1/2-inch chunks (2 1/2 cups)

2 avocados, peeled and cut into 1/2-inch chunks (1 1/2 cups)

1/2 cup coarsely chopped red onion

1/4 cup chopped fresh cilantro

2 tablespoons fresh lime juice

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1/2 teaspoon **McCormick® Ground Turmeric**

8 flour tortillas (8-inch)

2 cups frisée or other lettuce

1. For the Chicken, mix oil, garlic powder, sea salt, turmeric and red pepper in small bowl. Place chicken in large resealable plastic bag or glass dish. Add marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor.
2. Meanwhile, for the Salsa, mix all ingredients in medium bowl. Cover. Refrigerate until ready to serve. Remove chicken from marinade. Discard any remaining marinade.
3. Grill chicken over medium-high heat 6 to 8 minutes per side or until cooked through. Cut chicken into thin strips. Place 1/4 cup lettuce on each tortilla. Fill with chicken and Salsa. Fold sides of tortilla over filling and roll up to serve.

Makes 8 servings.

Nutrition Information Per Serving: 397 Calories, Fat 21g, Protein 25g, Carbohydrates 27g, Cholesterol 74mg, Sodium 882mg, Fiber 4g