



Garlic Mango Chicken with Asparagus, Roasted Mini Potatoes, & Spinach Salad

Submitted by Kayla from Toronto, this recipe was adapted from a Remark Farms version in London. A creative cook, Kayla measures by taste for this no fail recipe. Cooked rice is an easy substitute for the potatoes.

Ingredients

boneless, skinless chicken breasts
goat cheese
bread crumbs
asparagus
spinach
slivered almonds
mandarin oranges (or oranges)

Garlic Mango Salad Dressing

1 bag of white mini potatoes
1 bag of red mini potatoes
onion
olive oil

Roasted Garlic Sea Salt

pepper

Directions

Marinate chicken breasts in the **Garlic Mango Dressing** a few hours (just enough to coat) in a zip lock bag. Discard marinade when done.

Slice chicken breasts open without cutting all the way through to create a pocket where you can stuff the goat's cheese.

Stuff each chicken breast with goats cheese (about 1 tbsp/breast)

Lightly coat with bread crumbs and place on a baking sheet. Drizzle with more **Garlic Mango Salad Dressing**. Bake in 425°F oven until done, about 40 minutes.

While chicken is cooking, sauté asparagus in frying pan with olive oil. Can season with fresh sliced garlic cloves, salt and pepper. (BBQ asparagus is also good).

SPINACH SALAD – on the side, mix spinach, almonds (green onions – optional) and oranges segments into a bowl. Toss with **Garlic Mango Salad Dressing** before serving.

ROASTED POTATOES – 1 bag of white and 1 bag of red mini potatoes cut in half. Diced white onion. Place potatoes, onion and drizzling of olive oil on foil pouch. Season with **Roasted Garlic Sea Salt** and pepper. Fold foil and bake in oven with chicken or on BBQ.



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