



Indian Inspired Grilled Chicken Naan-ini
with Mango Avocado Relish and Mango Cucumber Raita

This recipe can also be made with salmon, shrimp or tuna steaks. Adjust the marinating time accordingly.

Yield: 6 ea

Ingredients

3 T	Sesame oil
1 ½ T	Honey
2 ea	Limes, juiced
9 ea	Garlic cloves, minced
4 ½ tsp	Salt
¾ tsp	Garam Masala
¾ tsp	Ginger, ground
1/3 tsp	Cayenne pepper
¾ tsp	Freshly ground black pepper
6 ea	Chicken breasts, boneless, skinless, 5 oz ea
6 pc	Naan, warm
¾ C	Mango Cucumber Raita, recipe follows
2 C	Baby spinach leaves, washed, dried
2 C	Mango Avocado Relish, recipe follows

Method

1. Combine the sesame oil, honey, lime juice, garlic, 3 tsp salt, Garam Masala, ginger, cayenne and black pepper in a non-corrosive container. Add the chicken breasts and toss to coat completely and evenly. Refrigerate for 30 minutes or up to 4 hours.
2. Season chicken breasts with remaining salt and either grill or roast in 400°F conventional oven until done. When cool enough to handle, slice on the bias.
3. Spread some of the raita on the bottom of the naan and top with a mound of baby spinach. Shingle the chicken on top of the spinach. Top the chicken with some of the Avocado Mango Relish.
4. Fold the naan over the relish to make a hand-held sandwich shape.



Mango Avocado Relish

Yield: 2 C

Ingredients

1/3 C	White onion, small dice
3 ea	Avocados, ripe, peeled, pitted, chopped
3 ea	Mango, peeled, pitted, chopped
1 – 2 ea	Jalapeno chile, seeds and ribs removed, small dice
2 ea	Limes, juiced
½ C	Cilantro, chopped
1/8 th tsp	Toasted cumin
As needed	Kosher salt and freshly ground black pepper

Method

1. Soak the diced white onion in a bowl of ice water for 15 minutes or so. Drain and dry.
2. Carefully fold together the onion, avocado, mango, jalapeno, lime juice, cilantro, toasted cumin and salt and pepper, making sure to keep the mixture chunky and rustic.

Mango Cucumber Raita

Yield: 1 ½ C

Ingredients

12 oz	Plain yogurt, Greek
½ tsp	Salt
¼ tsp	Cayenne pepper
4"	Cucumber, peeled, seeded, grated
1 ea	Mango, peeled, pitted, chopped
2 T	Mint, fresh, chiffonade
2 T	Cilantro, chopped

Method

1. Whisk the yogurt until it is smooth and creamy. Add the salt and cayenne and blend together.
2. Fold in the cucumber, mango, mint and cilantro.