Cilantro Lime Grilled Chicken with Strawberry Salsa

1 pound strawberries, diced (~2 cups)

1/4 cup green onion, finely sliced

1 jalapeno, finely diced

2 limes, juice and zest

4 tablespoons cilantro, chopped

2 Tablespoons mint, chopped

salt to taste

1 pound boneless and skinless chicken breasts

1 tablespoon oil

1 clove garlic, grated

salt and pepper to taste

Combine strawberries, green onions, 1/2 jalapeno, lime zest, 1/2 juice lime, 2 Tablespoons cilantro, salt, pepper and mint.

Combine oil, remaining jalapeño, 2 T. cilantro, garlic and 1 1/2 juiced limes.

Pour into a ziploc bag. Add chicken. Let marinate in refrigerator 30 minutes. The lime juice will start to cook the chicken if left too long so be sure and marinate for just 30 minutes.

Remove chicken from bag and grill until cooked through.

Remove chicken from grill and let rest.

Top with strawberry salsa.