

Applebee's Fiesta Lime Chicken

Description

So, yes. This chicken is a copycat recipe from Applebee's Fiesta Lime Chicken dish (formerly, Tequila Lime Chicken). It was my favorite dish back in the day, and I was thrilled when I saw a copycat recipe in Top Secret Restaurant Recipes 2 by Todd Wilbur.

Ingredients

- 1 FOR THE CHICKEN
- 1 cup water
- 1/3 cup soy sauce
- 2 tbsp fresh lime juice
- 2 tsp chopped fresh garlic, 2 cloves
- 1 tsp liquid smoke
- 1/2 tsp salt
- 1/4 tsp ground ginger
- 1/4 tsp tequila or more lime juice
- 4 boneless skinless chicken fillets
- 1 FOR THE MEXI-RANCH SAUCE
- 1/2 cup greek yogurt or mayonnaise
- 1/2 cup sour cream
- 3 tbsp buttermilk
- 2 tbsp minced tomato
- 1 tbsp white vinegar
- 1/4 tsp dried minced onion



Summary

Yield: 6

Source: Perry's Plate

Prep Time: 30 minutes

Category: Poultry

Cuisine: American

Tags: new pdf

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- 1/2 tsp hot sauce
- 1/4 tsp salt
- 1/4 tsp dried dill weed
- 1/4 tsp paprika
- 1/4 tsp cayenne
- 1/4 tsp cumin
- 1/8 tsp garlic powder
- 1 dash pepper
- 1 1/2 cup shredded cheddar/monterey jack cheese
- 3 cup crumbled tortilla chips or baked tortilla chips
- 2 romaine hearts trimmed and chopped
- 1 diced tomato, slice avacado, chopped cilantro and lime wedges

Instructions

Slice the chicken breasts lengthwise, so you have really thin cuts.

Combine the chicken with the rest of the ingredients in that section in a large zip top bag.

Marinate at room temperature for 30 minutes or several hours in the refrigerator.

Meanwhile, combine all the ingredients for the Mexi-Ranch sauce in a small bowl.

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Chill until ready to use. (This tastes better if it sits for an hour or so before you use it.)

Prep the rest of the garnishes while the chicken is marinating.

Turn on your oven broiler and preheat your BBQ grill (or stove-top grill pan) to medium-high heat. (Yes, you'll need both!)

Grill chicken, flipping once, until cooked through, 10-12 minutes.

Transfer chicken to a baking sheet.

Spread about a tablespoon of Mexi-Ranch sauce on each breast and top with a few pinches of shredded cheese.

Broil chicken for 3-4 minutes, until cheese is melted and begins to brown in spots.

Let chicken rest for about 5 minutes before slicing it.

Toss the salad greens with about 1/2 cup of Mexi-Ranch sauce.

Assemble salads by placing a bed of lettuce on a plate and topping it with sliced chicken, tortilla strips, diced tomato, avocados, cilantro, and lime wedges.

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Add more dressing if necessary.

Notes

To make your own baked tortilla strips, slice corn tortillas into strips (figure one tortilla per person).

Place on a baking sheet and spritz with oil.

Bake at 325 degrees for about 20 minutes.