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Pusser's Caribbean Grille Pineapple-Jerk Chicken Mix Recipe

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For more information about Pusser's Caribbean Grille Restaurant log onto their website at www.Pussersusa.com. Below is the recipe featured on The Morning Show Tuesday morning.

Grilled pineapple-Jerk chicken mix PORTIONS: 6 INGREDIENTS: 8 chicken thighs 1 oz Jerk paste or jerk seasoning half of a pineapple diced (core removed) 1 onion (sliced 1/8") 1 red pepper (diced 1/4") 1 green pepper (diced 1/4") 2 oz cooking oil

PREPARATION:

Rub chicken with jerk paste or jerk seasoning. Grill to an interior temperature of 165 F. Slice against the grain into 1/4 inch slices. Sear pineapple in a sauté pan. Heat the oil in a large sauté pan and add the onions and peppers and sauté approx. 10 min. Combine the pineapple and the chicken into the mix. Place in a large wheat tortilla with 3/4 cup of shredded cheddar jack cheese and put in a large pan to sear. Cook until both sides are crisp and the cheese is melted. Serve with your favorite guacamole, salsa and sour cream. Garnish with chopped green onion. Enjoy!