



Guacamole Chicken Melt

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Categories: Main Dish - Chicken

Servings: 2

Description: Seasoned chicken breasts are browned in butter and olive oil, topped with homemade guacamole and slices of Jack cheese, then broiled.

Serving Ideas: Serve with buttered Jasmine rice.

Ingredients - Chicken

1 T unsalted Butter

2 T Olive Oil

4 Chicken Thighs, bone-in and skin on

2 t Creole-style seasoning

4 slice Jack Cheese

Ingredients - Guacamole

3 med Avocados, peeled and pitted

1 sm Jalapeno, ribs and seeds removed, diced

2 T fresh Lime Juice

Zest of 2 Limes

Celtic Sea Salt and fresh ground Tellicherry Black Pepper to taste

2 med Roma Tomatoes, diced

3 T finely chopped Red Onion

1 t Garlic Powder

1 lg clove Garlic, diced

2 T Tequila Gold

Directions - Guacamole

1) Scoop the avocados into a bowl, and mash them with the lime juice, lime zest, salt, and pepper. Add the tomato, onion, garlic powder, diced garlic clove and Tequila. Mix and taste and adjust.

Directions - Chicken

1) Preheat oven broiler, and set the oven rack about 6 inches from the heat source.

2) Debone the chicken thighs. Heat the butter and olive oil in a skillet over medium heat, and pan-fry the chicken thighs for about 10 minutes per side until no longer pink on the inside and golden brown on the outside, sprinkling each side with Creole seasoning.

3) Spoon about 1/3 cup of guacamole onto each chicken thigh - skin side down - and top with a slice of Jack cheese, and broil for 2 to 4 minutes, until the cheese is melted and bubbling.