

## Spicy Corn Salad with Honey Lime Chicken



### Salad:

3 10 oz packages Frozen corn ( cook for 3 minutes and drain)  
3-4 Tomatoes seeded and diced  
1 Bunch green onions chopped  
1 Yellow pepper seeded and chopped  
1 Red pepper seeded and chopped  
1 Orange pepper seeded and chopped  
1/4 cup Chopped fresh cilantro  
10 oz Cubed Monteray Jack pepper cheese

### Dressing:

1/2 cup Olive oil  
1/4 cup Red wine vinegar  
Juice of 1/2 lime  
2 t. Chili powder  
1/2 t. Cumin  
1t. Salt  
1/4 t. Cayenne pepper  
2 cloves pressed garlic  
Mix the dressing and stir into the salad. Serve cold

### Honey Lime Chicken Marinade:

1/2 cup Honey  
1/4 cup Olive oil  
5 cloves chopped garlic  
Juice from 4 limes  
1/4 cup chopped cilantro  
1t. Salt  
1t. Pepper

### Chicken:

5-7 boneless chicken breasts marinate at least 30 minutes, the longer the better.  
Grill over medium heat until done. Serve over corn salad, garnish with lime and cilantro.