



Profile Exchange values: 4oz. very lean protein, 1 free food

Number of Servings: 4

Ingredients:

- 1 lb. skinless, boneless chicken breast
- ½ cup Profile Zesty Asian Vinaigrette
- 1-3 tsp. Sriracha (adjust to desired taste)
- 2 tsp. Sesame seeds
- Green onion, finely sliced
- Red chilies, finely sliced

Directions:

1. For marinade, mix the Zesty Asian Vinaigrette with sriracha sauce. Set aside half of the marinade and reserve for later.
2. Place chicken into a food safe plastic bag and add half of the marinade. Toss and coat evenly. Place in bottom shelf of the refrigerator for at least 30 minutes, but no longer than 6 hours.
3. Make sure your grill grates are clean and greased. To grease, dredge a paper towel in oil and holding it with tongs rub it all over the grate.
4. Preheat the grill to medium heat about 375-450 degrees.
5. Grill the chicken until completely cooked through (about 4-6 minutes per side depending on heat of the grill). Chicken should be at 165 degrees at its thickest part.
6. Generously brush chicken with the reserved marinade as it grills.
7. Garnish with green onions, chilies, and sesame seeds. Serve with Cauliflower Fried Rice.