Healthy Recipes Recipes by: www.eatingwell.com

Grilled Chicken with Chipotle-Orange Glaze

Ingredients

- 1 1/2 teaspoons balsamic vinegar
- 1 teaspoon molasses
- 1/2 teaspoon Dijon mustard
- 1.5 teaspoons finely chopped chipotle chiles in adobo sauce, (see Note)



- 1 tablespoon orange juice concentrate, thawed
- 2 boneless, skinless chicken breasts, trimmed of fat (8 ounces)
- 1/8 teaspoon salt

Directions

- 1. Preheat grill or broiler to high. Lightly oil the rack.
- 2. Whisk orange juice concentrate, chiles, vinegar, molasses and mustard in a small bowl.
- 3. Sprinkle chicken with salt. Grill or broil the chicken for 2 minutes. Turn the chicken, brush with the chipotle-orange glaze, and cook, brushing occasionally with more of the glaze, 4 minutes more. Turn the chicken again, brush with the glaze, and cook until no longer pink in the middle, 2 to 5 minutes more.

Chili-Rubbed Steaks & Pan Salsa

Ingredients

- 8 ounces 1/2-inch-thick steaks, such as rib-eye, trimmed of fat and cut into 2 portions
- 1 teaspoon chili powder
- · 1/2 teaspoon kosher salt, divided
- 1 teaspoon extra-virgin olive oil
- 2 plum tomatoes, diced
- 2 teaspoons lime juice
- · 1 tablespoon chopped fresh cilantro

Preparation

- 1. Sprinkle both sides of steak with chili powder and 1/4 teaspoon salt. Heat oil in a medium skillet over medium-high heat. Add the steaks and cook, turning once, 1 to 2 minutes per side for mediumrare. Transfer the steaks to a plate, cover with foil and let rest while you make the salsa.
- 2. Add tomatoes, lime juice and the remaining 1/4 teaspoon salt to the pan and cook, stirring often, until the tomatoes soften, about 3 minutes. Remove from heat, stir in cilantro and any accumulated juices from the steaks. Serve the steaks topped with the salsa.

Grilled Dark Chocolate Sandwich

Ingredients

- · 1/4 cup fat-free evaporated milk
- 3 ounces bittersweet chocolate, finely chopped
- 1 1/2 tablespoons butter, softened
- · 8 slices thin whole-wheat or white sandwich bread
- 3 tablespoons bittersweet or semisweet chocolate chips
- · 2 tablespoons chopped toasted hazelnuts, (optional

Preparation



- 1. Heat evaporated milk just until boiling. Add chocolate, let stand for 1 minute, then whisk until smooth. Let cool slightly.
- 2. Spread butter on one side of each slice of bread. Divide the chocolate mixture on the unbuttered side of 4 slices, leaving a little border. Press

chocolate chips and nuts, if using, into the chocolate. Cover with the remaining slices of bread, buttered-side up, and press lightly. 3. Cook the sandwiches in a large nonstick skillet over mediumhigh heat for 1 to 2 minutes. Turn over, press with a spatula, and cook until nicely browned and the chocolate is barely melted, 30 seconds to 1 minute. Serve warm.

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