<u>Sweet Hot Mango Chicken</u> ©www.BakingInATornado.com

Ingredients:

3 boneless, skinless chicken breasts salt, pepper, garlic powder 3/4 cup Sweet Hot Mango Dip (recipe HERE) 1 tsp lime juice 1/2 tsp minced garlic 5 oz grape or cherry tomatoes

Directions:

- *Grease a 8 X 11 baking dish. Preheat oven to 350 degrees.
- *Sprinkle both sides of the chicken with salt, pepper, and garlic powder. Place in the baking dish.
- *Whisk together the Sweet Hot Mango Dip, lime juice, and garlic. Pour evenly over the chicken.
- *Slice the tomatoes in half, and sprinkle over the top.
- *Bake for about 40 45 minutes, until the chicken is completely cooked.