



## ROASTED CHICKEN WITH MANGO PEACH SALSA

2 ½ lb bone-in, skin on, chicken breasts  
1 jar **TSG Mango Peach Salsa**, divided  
**TSG Sea Salt & Mixed Peppercorn Blend**

1. Preheat oven to 400°F.
2. Place chicken on baking sheet, skin side up. Season as desired with Sea Salt & Peppercorn Blend. Spoon ½ jar of Salsa over chicken. Roast for 30 minutes.
3. Spoon remaining Salsa over top and roast for an additional 10 minutes or until chicken has reached an internal temperature of 165°F.
4. Allow to rest for 15 minutes before serving.