

RECIPE | BERRIES

BALSAMIC STRAWBERRY CHICKEN



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INGREDIENTS

- 12 oz** Pure Flavor® Sweet Blooms® Strawberries, chopped
- 2** chicken breasts
- 3** garlic cloves, crushed
- 1 cup** fresh basil, chopped
- 3 tbsp** balsamic vinegar
- 2 tbsp** olive oil
- 1** jalapeno, sliced for garnish
- Salt and pepper, to taste



DIRECTIONS

- 1 Begin by heating a large skillet to medium heat.
- 2 While the skillet is heating up, marinate the chicken with garlic and balsamic vinegar.
- 3 Add oil to the pan and cook chicken breasts for 5-7 minutes per side, until cooked through. Set aside.
- 4 While the chicken is cooking, prepare the topping by tossing together the strawberries and basil.
- 5 To serve, top each chicken breast with strawberry mixture, and salt and pepper to taste. Garnish with jalapeno and serve immediately.



25 min

10 min | **15 min**
PREP. | COOKING



2



easy