

INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries, chopped

2 chicken breasts

3 garlic cloves, crushed

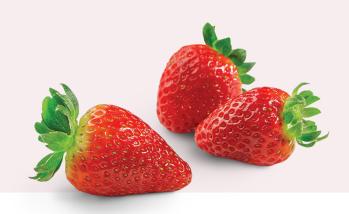
1 cup fresh basil, chopped

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.
- To serve, top each chicken breast with strawberry mixture, and salt and pepper to taste. Garnish with jalapeno and serve immediately.











