



RECIPE | BERRIES

BALSAMIC STRAWBERRY CHICKEN



10 min
PREP.



2



easy

25 min

15 min
COOKING

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.

