



RECIPE | TOMATOES

GRILLED CHICKEN WITH REDROYALS[®] TOMATOES

A circular logo with the text "pure flavor" in a lowercase, sans-serif font, with a stylized green leaf icon integrated into the letter "o".

pure
flavor[®]



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GRILLED CHICKEN WITH REDROYALS® TOMATOES

Recipe created by *Megan Hutson*



30 min

5 min
PREP.

25 min
COOKING



2



easy

INGREDIENTS

- 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-The-Vine, diced
- 3** boneless skinless chicken breasts, trimmed and flattened
- 2** bunches asparagus spears, trimmed
- Squeeze of lemon juice

- 1 tbsp** chicken seasoning
- 1 tbsp** olive oil
- 1 tsp** salt
- 1 tsp** pepper

DIRECTIONS

- 1** Preheat oven to 425°F and heat up your grill.
- 2** Line a large baking sheet with parchment paper and toss asparagus with olive oil, lemon juice, salt and pepper.
- 3** Top asparagus with tomatoes still on-the-vine, and a few lemon slices if desired.
- 4** Roast for 12-15 minutes.
- 5** While asparagus and tomatoes are roasting, sprinkle both sides of your chicken breast and cook on the grill for 6-7 minutes or until they reach an internal temperature of 165°F.
- 6** Let the chicken cool before slicing to retain maximum juiciness and flavor.
- 7** Serve chicken alongside asparagus, cherry tomatoes on-the-vine, plus your favorite dipping sauce!