

RECIPE | TOMATOES



HONEY MUSTARD CHICKEN & TOMATO FOIL PACKS



PURE-FLAVOR.COM

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30 min

10 min | **20 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 1 dry pint** Pure Flavor Sangria® Medley Tomatoes, halved
- 4** boneless, skinless chicken breasts
- 2** zucchini, sliced
- 2** garlic cloves, finely chopped
- ¼ cup** honey
- 4 tbsp** olive oil, divided
- 2 tbsp** whole-grain mustard
- 2 tbsp** Dijon mustard

- 2 tsp** paprika
- Green onions, chopped, for garnish
- Salt and pepper, to taste
- 16x12" Foil sheets

DIRECTIONS

- 1** Preheat grill to medium-high heat.
- 2** In a bowl, add 2 tablespoons oil, whole-grain mustard, honey, Dijon mustard, paprika, and red pepper and stir to combine.
- 3** Add zucchini, tomatoes, and remaining 2 tablespoons oil to bowl. Season with salt and black pepper and stir to evenly coat.
- 4** Arrange the sheets of foil on a flat surface. Pull up sides to form a shallow boat. Divide vegetable mixture among packets. Nestle 1 chicken breast in next to vegetables. Tightly fold foil packets to seal.
- 5** Grill for about 18 to 20 minutes, rotating packets halfway through.
- 6** Remove from foil packs and garnish with green onions to serve.