



RECIPE | TOMATOES

HONEY MUSTARD CHICKEN & TOMATO FOIL PACKS



30 min

10 min
PREP.

20 min
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.

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