

RECIPE | CUCUMBERS

SAVORY CHICKEN WITH CUCUMBER SAUCE

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Recipe created by *Lincy Samuel*



30 min

15 min
PREP.

15 min
COOKING



4



easy

INGREDIENTS

For the sauce:

1lb bag Pure Flavor® Mini Cucumbers, peeled and chopped

2 cups Greek yogurt, full fat

1 bunch fresh dill

½ tsp cayenne

Salt and pepper to taste

For chicken breasts:

1 Pure Flavor® Mini Cucumber, sliced for garnish

12 oz Pure Flavor® RedRoyals® Cherry Tomatoes on-the-Vine, roasted

5 chicken breasts

2 tbsp olive oil

2 tsp garlic powder

1 tbsp freshly squeezed lemon

1 tsp paprika

Salt and pepper to taste

Sliced lemon, garnish

DIRECTIONS

1 In a skillet over a medium heat, melt butter. Cook the chicken for about 3-4 minutes on each side (until the internal temperature reaches 165°).

2 For the cucumber sauce, in a blender add Greek yogurt, cucumber, salt, pepper, dill, and cayenne. Blend until smooth consistency

3 Top with cucumber sauce, and garnish with sliced cucumbers, roasted tomatoes, and sliced lemons.