



## RECIPE | CUCUMBERS

# SAVORY CHICKEN WITH CUCUMBER SAUCE



15 min  
PREP.

30 min

15 min  
COOKING



4



easy

## INGREDIENTS

Recipe created by *Lincy Samuel*

### 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.