

**TOTAL TIME**

35 minutes

PREP TIME

15 minutes

COOK TIME

20 minutes

SERVES

2

COOKING LEVEL

Easy

RECIPE | TOMATOES

SOUTHWEST SWEET CHICKEN FAJITA SALAD

INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 2 chicken breasts
- 1 can whole kernel corn
- 1 bunch kale, hand torn
- 1 avocado, sliced
- 1 small red onion, diced
- 1 lime
- 2 jalapeños, sliced thin
- 2 tbsp cilantro, chopped
- 1 tbsp grated parmesan cheese
- 1 tbsp coarse cracked black pepper
- 1 tbsp olive oil
- Sea salt, to taste

DIRECTIONS

1. Coat chicken in olive oil sea salt and black pepper. Heat a heavy-duty grill pan on high heat for about 2-3 minutes. Lower the heat to medium-high and add the chicken breasts to the pan.
2. Cook the chicken for 5-6 minutes on the first side without moving, until the underside develops dark grill marks. Flip the breasts using a pair of tongs or a fork and cook the other side for 5-6 minutes. Continue in the same manner until the chicken is cooked through.
3. Turn off heat and allow chicken to rest in pan for at least 5 minutes before slicing.
4. Assemble the salad. In a bowl or platter, place a bed of kale followed by the corn, onion, jalapeños, chicken and tomatoes. Sprinkle cheese and cilantro over top. Garnish with lime before serving.

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