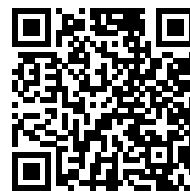


Chicken Pita Sandwich



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Recipe by: Laura Vitale

Serves 6

Prep Time: 5 minutes

Cook Time: minutes

Ingredients

- __ 6 6-inch Pita Pockets
- __ 1 lb of Cooked Shredded Chicken Breast
- __ 3 Tbsp of Marinated Sun Dried Tomatoes, chopped
- __ 3 Tbsp of Kalamata Olives, pitted and chopped
- __ 1 Clove of Garlic, minced
- __ 3 Vine Ripe Tomatoes, sliced into 4 slices each
- __ 2 Tbsp of Extra Virgin Olive Oil
- __ 3 cups of Spring Mix Lettuce
- __ ¼ of Red Onion, finely chopped
- __ 2 Tbsp of Balsamic Vinegar
- __ ¼ cup of Fresh Basil, chopped
- __ Salt and Pepper, to taste

1) In a bowl, add the chicken, sun dried tomatoes, olive oil, balsamic vinegar, garlic, olives, red onion and salt and pepper, toss together to mix well.

2) To serve, place 2 slices of tomatoes in one half of the pita pocket, add about half a cup of the spring mix and a couple spoonfuls of the chicken mixture.

Serve immediately!

