

RECIPE | TOMATOES

SOUTHWEST SWEET CHICKEN FAJITA SALAD



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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
2 jalapeños, sliced thin
2 tbsp cilantro, chopped
1 tbsp grated parmesan cheese

1 tbsp coarse cracked black pepper
1 lime
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.



TOTAL TIME
35 minutes

PREP TIME
15 minutes

COOK TIME
20 minutes

SERVES
2

COOKING LEVEL
Easy