

Chicken with Peppers and Avocado

Serves 4

Ingredients

2T McCormick Grill Mates Montreal Chicken Seasoning

2T Balsamic Vinegar

1.5 T Olive Oil

1 Red Bell Pepper

1 Avocado

2 Boneless, Skinless Chicken Breasts

Arugula, to serve

Mission fajita wrap

Directions

Mix the seasoning with vinegar and oil in a large zip lock bag.

Thinly slice the chicken breasts and add to the bag.

Marinate for about 15 minutes.

Meanwhile, slice the peppers and avocado.

Heat a non-stick skillet on medium high.

When hot, add the chicken and stir-fry.

When chicken is no longer pink, add the peppers.

Cook until crisp and tender.

Place a heaping portion of the arugula on the wrap and add the chicken with peppers and half of the sliced avocado.

Serve and enjoy!

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