



GRILLED CHICKEN BREAST WITH WARMED FRUIT SALSA

by Chef David Cocker

USING: REUVEN FULLY COOKED NATURAL PROPORTION SHREDDED CHICKEN

Prep & Cook Time: 50 minutes

Servings: 50

INGREDIENTS

50 pcs (4.5 kg) Reuven Fully Cooked Low Sodium Chicken Breast 90 g (Product Code 10827)
6.25 cups (1 kg) frozen fruit - berry blend, diced finely
1 cup (250 ml) olive oil
3 pcs (420 g) white onion, finely diced
1 cup (250 ml) apple cider vinegar
1 tbsp (15 ml) black pepper, ground

PREPARATION

In a sauce pan over medium heat, add olive oil and onions.

Cook onions for 2-3 minutes or until golden brown.

Add vinegar and black pepper, stir for 1 minute and remove from heat.

Add frozen fruit, mix and set aside covered.

Warm Reuven Fully Cooked Low Sodium Chicken Breast 90 g in a 350°F (177°C) combi oven until heated through.

Serve each breast with 1 oz of salsa.

Serve with Couscous Salad / Rice Pilaf
Green beans / Broccoli / Asparagus

