



Greek Chicken

- 4 boneless, skinless chicken breasts
- 1 large red bell pepper, roasted and sliced into strips
- 1 (4-oz.) container crumbled feta or goat cheese
- 1/2 tsp. oregano leaves
- 1/2 tsp. basil leaves
- 1/2 cup Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 25 minutes

Grill or broil chicken until no longer pink inside and juices run clear. Evenly divide roasted bell pepper strips over chicken breasts. Top with goat cheese, oregano and basil. Salt to taste. Broil for 1-2 minutes or until cheese has melted. Top each grilled chicken breast with 2 tablespoons Almond Accents. Serve immediately.

Makes 4 servings

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