



Spicy Chicken with Tabouli

Becca Richey

Cook: 20 minutes

Servings: 4

Ingredients:

2 lbs chicken breast

For the sauce and marinade:

½ cup Sriracha sauce

4 T olive oil

4 T honey

1 t cumin

½ t garlic powder

Pinch salt

For the salad:

4.8 oz package tabouli, cooked according to directions

1 tomato

1 handful fresh parsley

2 T diced onion (optional)

15 oz chickpeas

For serving:

Avocado

Lemon juice (optional)

Directions:

Cook the tabouli according to package directions.

Prepare the sauce by mixing Sriracha, olive oil, honey, cumin, garlic powder and sauce in a small bowl. Set half aside for serving.

Pour the remainder of the sauce over diced raw chicken and marinate in the refrigerator for 30 minutes.

Meanwhile, chop the parsley and vegetables for the salad.

Cook the chicken in hot oil over medium high heat until browned.

Add the vegetables and chickpeas to the tabouli salad.

Serve the chicken with sliced avocados over the tabouli. Drizzle the remainder of the sauce over the dish. Sprinkle with lemon juice if desired. Enjoy!

