

# Chicken Pita Sandwich



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Recipe by: Laura Vitale

Serves 6

**Prep Time: 5 minutes**

**Cook Time: minutes**

## Ingredients

- \_\_ 6 6-inch Pita Pockets
- \_\_ 1 lb of Cooked Shredded Chicken Breast
- \_\_ 3 Tbsp of Marinated Sun Dried Tomatoes, chopped
- \_\_ 3 Tbsp of Kalamata Olives, pitted and chopped
- \_\_ 1 Clove of Garlic, minced
- \_\_ 3 Vine Ripe Tomatoes, sliced into 4 slices each
- \_\_ 2 Tbsp of Extra Virgin Olive Oil
- \_\_ 3 cups of Spring Mix Lettuce
- \_\_ ¼ of Red Onion, finely chopped
- \_\_ 2 Tbsp of Balsamic Vinegar
- \_\_ ¼ cup of Fresh Basil, chopped
- \_\_ Salt and Pepper, to taste

1) In a bowl, add the chicken, sun dried tomatoes, olive oil, balsamic vinegar, garlic, olives, red onion and salt and pepper, toss together to mix well.

2) To serve, place 2 slices of tomatoes in one half of the pita pocket, add about half a cup of the spring mix and a couple spoonfuls of the chicken mixture.

Serve immediately!

