

Strawberry Balsamic Chicken

A sweet and savory dish featuring succulent chicken breasts topped with a flavorful strawberry balsamic sauce.



Main Dish

30 min

Total time

Medium

Difficulty

300

kcal / serving

Ingredients

- 1 chicken breast
- 5-6 strawberries
- 1 tablespoon balsamic vinegar
- 1 tablespoon honey
- Salt and pepper to taste
- Fresh basil leaves for garnish

Steps

- 1 Season the chicken breast with salt and pepper.
- 2 In a blender, combine the strawberries, balsamic vinegar, and honey. Blend until smooth.
- 3 Heat a pan over medium heat and cook the chicken breast until browned on both sides.
- 4 Pour the strawberry balsamic sauce over the chicken and let it simmer for 5 minutes.
- 5 Garnish with fresh basil leaves before serving.