

## Zesty California Chicken Bowl



### Ingredients

1 box Azteca® salad shells

¼ cup olive oil

1 teaspoon black pepper

1 teaspoon paprika

¼ cup parsley, chopped

2 red peppers, cut in fourths

1 tablespoon olive oil

1 pound boneless, skinless chicken breast, cubed

4 cloves garlic minced

1 teaspoon cayenne pepper

½ teaspoon basil

1 ½ cups Jasmine rice, cooked

1 zucchini medium, sliced into rounds

Salt and pepper, to taste

### Directions

#### *Additional Ingredients:*

*1 pint grape tomatoes, sliced in half*

*¼ cup walnuts toasted*

*½ cup blue cheese, crumbled*

Preheat the grill to medium high heat

Prepare salad shells per package directions; set aside.

In a large bowl combine the olive oil, garlic, onion powder, pepper, cayenne, paprika, basil and parsley; add chicken and toss well. Cover and refrigerate. Place red pepper and zucchini in a Ziplock bag; add 1 tablespoon of olive oil and a pinch of salt and pepper. Seal the bag and shake well so the veggies are coated with olive oil; set aside.

Remove the chicken from the fridge. Grill the chicken for 3-4 minutes per side, gently flipping 2-3 times until chicken is cooked through and has light char marks. Using a grill pan, cook zucchini and red

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peppers until charred. Let cool 5 minutes. Slice red peppers into strips and cube chicken. Add the mashed avocados to a bowl. Stir in the lemon juice, parsley, garlic and salt and pepper to taste. Mix well. Assemble salad shells, divide ingredients into ¼ ths. Add rice, chicken, grilled peppers and zucchini. Top with a dollop of avocado mixture, tomatoes and walnuts. Sprinkle with blue cheese.