

Mesquite Chicken with Avocado Salsa over Greens

Servings: 2

Slightly adapted from

<http://www.kraftrecipes.com/kraftcheese/recipes/mesquite-chicken-breasts-lime-avocado.aspx>

Ingredients

2 boneless skinless chicken breasts

1 pkg. (6 oz.) Fresh Take Smokey Mesquite BBQ Cheese Breadcrumb Mix

1 avocado, chopped

1/2 cup grape tomatoes, halved

1/4 cup chopped red onion

1/2 Tbsp lime juice

2-3 cups mixed greens

Preparation

1) Heat oven to 375°F. Coat chicken with Fresh Take as directed on package; place on baking sheet sprayed with cooking spray.

2) Bake 25 minutes or until chicken is done (165°F). Meanwhile, combine remaining ingredients.

3) Divide greens among two plates, top with chicken, then with avocado salsa.