



## Raspberry Ginger White Balsamic Chicken

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*Take the hassle out of weekday dinners with this simple one-pan recipe! Packed with veggies, proteins, & healthy fats- this recipe is sure to be a crowd pleaser!*

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### **Ingredients:**

3-4	Skinless Chicken Breasts
6 oz	Brussels Sprouts [halved or quartered]
1	Medium White Onion [Chopped]
½	Green Bell Pepper [Chopped]
5	White Mushrooms
1 TBS	Extra Virgin Olive Oil
3 ½ TBS	Raspberry Ginger White Balsamic Vinegar
Sprinkle	Ground black pepper

### **Directions:**

1. Preheat your oven to 400 degrees
2. Clean & slice up your veggies. Toss in 1 TBS of EVOO & 2 TBS Balsamic in a large 9x13 baking dish
3. Clean & pound out your chicken to make it even. Massage ½ TBS on each chicken breast & lay on top of veggies
4. Sprinkle entire pan with ground black pepper
5. Cook for 20-25 minutes, or until your chicken is entirely cooked through