

Three Bean Salad Lemon Roasted Chicken

Portion Size: 6oz | Services: 1-2 people

Ingredients

6oz chicken breast (skin off)

- 2 cloves garlic (minced)
- 1 tsp salt
- ½ tsp pepper
- ¼ tsp cayenne
- 2 tbsp olive oil
- 1 each lemon (zest + cut in half) ½ cup sweet onions (sliced)
- 1 cup green beans, fresh (cut in half)
- 2 cups water
- 1 tsp salt
- 1 cup kidney beans, can (strained+rinsed)
- 1 cup chickpeas, can, also known as garbanzo beans (strained+rinsed)
- 2 tbsp parsley (chopped)
- ½ cup onion (sliced)
- 2 cloves garlic (minced)
- 2 tbsp white vinegar
- 2 tbsp balsamic vinegar
- ¼ cup olive oil
- ½ tsp salt
- 1 tbsp honey

Black pepper to taste

Step 1

Roasting the Chicken

□ Preheat your oven to 425

Marinade

- Using a small bowl add lemon zest, garlic, salt, pepper, cayenne, and olive oil. Mix well
- Add your chicken to the bowl and allow it to marinate for 15-30 minutes

Step 2

- Using a medium baking tray, place half of the sliced lemons down
- Next place half of the sliced onions down
- ☐ Place your chicken on a baking tray on top of the onions
- ☐ Layer the rest of your lemons on top of your chicken and finish with the onions

Step 3

- Put your baking tray in the oven and now turn the temperature down to 375
- □ Allow the chicken to roast for about 35-45 minutes or until it's reached an internal temperature of 165
- □ Remove from the oven and allow the chicken to rest for about 10 minutes before slicing.



Phase 3 Bean Salad
Using a medium pot, bring water
and salt to a boil
Add your green beans and allow
to cook for about 5 minutes
☐ Remove from stove and strain off
the hot water
Use a bowl of ice water to cool
down green beans, this will take
about 5 minutes
Using a medium-size bowl add
white, vinegar, balsamic, olive
oil, salt, and honey. Whisk well
Add onions, all three beans, and
parsley
Adjust seasoning with salt and
pepper
☐ Serve