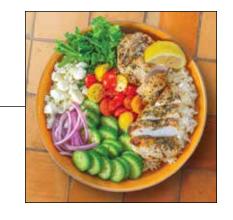


Greek Chicken Bowls

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 2-4



INGREDIENTS:				1	tsp. black pepper	
		chicken breasts			tsp. red pepper flakes	
		cup olive oil (divided)			cup sliced cucumber	
		tbsp. honey			cup cherry tomatoes, halved	
		tbsp. lemon juice (divided)			cup crumbled feta cheese	
		tsp. garlic powder			cup sliced red onion	
		tsp. dried oregano			cups of cooked white rice	
		tsp. dried basil		1	cup of spring mix lettuce	
	1	tsp. salt				
DIRECTIONS:						
	1.	I. Whisk together chicken marinade: 2 tbsp. olive oil, 1 tbsp. lemon juice, honey, oregano, basi				
		garlic powder, red pepper flakes, salt and pe	epp	er.		
	2.	Let chicken marinate for 30 minutes.				
	3.	Meanwhile, prepare rice and chop vegetables, set those aside.				
	4.	Cook chicken in the air fryer at 375F° for 15 minutes.				
	5.	While chicken is cooking, build your bowls, starting with a layer of lettuce.				
	6.	Add rice, cucumbers, tomatoes, and onions to your bowl				
		. Add chicken breast.				
	8.	Drizzle remaining olive oil and lemon juice o	ver	the	top.	