

Pan Seared Chicken & Power Greens

-2 lbs chicken breast

-1 package Olivia's Power Baby Greens (or your favorite power greens)

-1 package grape tomatoes

-1 cup red onion, chopped

-1 lemon, juiced

-Borsari seasoning (or your own seasoning choice)

-salt & pepper

Rub chicken breasts with olive oil and season chicken with Borsari seasoning.

In a frying pan, heat 2 tbsp of olive oil. Pan sear the chicken until golden brown on both sides (about 5 minutes per side, medium-high heat).

Serve immediately over baby power greens and top with chopped onion and halved grape tomatoes. Drizzle with the juice of one lemon and season with salt & pepper to taste. Enjoy!