

# Pineapple Chicken

10 ingredients · 30 minutes · 4 servings



## Directions

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1. Mix together teriyaki, coconut aminos, and avocado oil. Marinate chicken with half of the mixture. Reserve other half.
2. While chicken is marinating, chop the veggies.
3. Oil grill pan or skillet with oil. Add veggies and chicken - cook until the chicken is no longer pink in the center. Grill 10-15 minutes. Skillet- 7-10 minutes.
4. Split between bowls and top with remaining marinade. Add chopped green onion and sesame seeds.

## Ingredients

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- 1 **1/2 lbs** Chicken Breast (cut into 1 in pieces)
- 2 **cups** Pineapple (cut into 1 in pieces)
- 2 **Red Bell Pepper** (cut into 1 in pieces)
- 8 **ozs** Mushrooms (cut in half)
- 1 **Red Onion** (Cut into 1 in pieces)
- 1 **tbsp** Avocado Oil
- 2 **tbsps** Coconut Aminos
- 1/2 **cup** Primal Kitchen No Soy Teriyaki
- 2 **stalks** Green Onion
- 1 **tbsp** Sesame Seeds