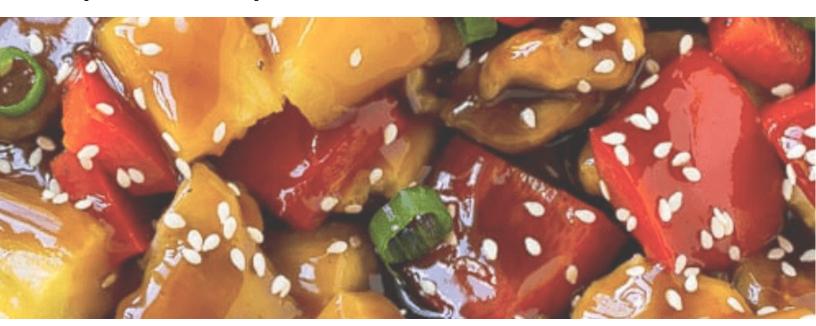
Pineapple Chicken

10 ingredients · 30 minutes · 4 servings



Directions

- Mix together teriyaki, coconut aminos, and avocado oil. Marinade 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

- 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