

Chicken & Brie Pita Sandwiches



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 boneless, skinless
chicken breasts

2T soy sauce

1 small onion, small dice

1/2c your favorite BBQ
sauce

4 pita pockets

1c arugula

1 orange, zested and
juiced

2 mango, peeled, pitted,
small dice

8oz brie, sliced

Place BBQ sauce, orange juice and zest and soy sauce in large zip lock bag. Mix well. Add chicken, seal and refrigerate at least 4 hours.

Preheat oven to 350. Remove chicken from refrigerator and allow to sit at room temperature 30 minutes. Remove chicken from marinade and place in shallow baking dish. Bake chicken until juices run clear when pierced with a fork ~ approximately 25 minutes. Place marinade in small saucepan and bring to a boil. Reduce heat and simmer while chicken is cooking.

When chicken is done, remove from oven and allow to cool. When cool enough to handle, use 2 forks to shred chicken. Place shredded chicken in bowl, add enough cooked marinade to make wet but not too juicy, diced mango and diced onion. Mix well.

Place 2 slices of brie in the pita pocket, add some arugula and fill with chicken~mango mixture.

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Debbie Spangler ~ Certified Personal Chef

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