



## Caprese Chicken Power Bowl



Entire recipe: 332 calories, 15g total fat (3.5g sat. fat), 541mg sodium, 14g carbs, 3g fiber, 7.5g sugars, 34.5g protein

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**Prep:** 5 minutes



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### Ingredients

2 tsp. olive oil  
1 1/2 tsp. balsamic vinegar  
1/8 tsp. salt  
1/8 tsp. black pepper  
1 1/2 cups sliced cucumber  
1 cup cherry tomatoes, halved  
3 oz. cooked and chopped skinless chicken breast  
1 stick light string cheese, sliced into coins  
2 tbsp. fresh chopped basil, plus more for topping

### Directions

In a small bowl, combine oil, vinegar, salt, and pepper. Mix until uniform.

In a medium bowl, combine cucumber, tomatoes, chicken, cheese coins, and basil. Mix well.

Top with dressing, and toss to coat.

**MAKES 1 SERVING**

**HG Tip:** Start with rotisserie chicken or other precooked chicken. [Click here](#) for cooking tips!

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