



Greek Power Bowls

Servings: 4

Prep Time: 25min

Cook Time: 16min



Ingredients

FOR THE BOWLS

- 1 tbsp. extra-virgin olive oil
- 2 boneless skinless chicken breasts
- 1 tsp. oregano
- kosher salt
- Freshly ground black pepper
- 2 c. cooked brown rice
- 1 c. halved cherry or grape tomatoes
- 1/2 cucumber, chopped
- 1 avocado, thinly sliced

- 1/2 c. halved kalamata olives
- 3/4 c. crumbled feta
- Fresh dill, for garnish

FOR THE DRESSING

- 2 tbsp. red wine vinegar
- Juice of 1/2 lemon
- 1 tsp. dried oregano
- kosher salt
- Freshly ground black pepper
- 1/4 c. extra-virgin olive oil

Directions

1. In a large skillet over medium-high heat, heat oil. Add chicken and season with dried oregano, salt, and pepper. Cook until golden and no longer pink, 8 minutes per side. Set aside to let rest 5 minutes, then thinly slice.
2. Assemble bowls: Place cooked brown rice into bowl and top with tomatoes, cucumber, sliced chicken, avocado, kalamata olives, feta, and dill.
3. Make dressing: In a small bowl, combine red wine vinegar, lemon juice, and dried oregano and season generously with salt and pepper. Slowly add olive oil, whisking to combine.
4. Drizzle with dressing and serve.