

## **Low-Point Chicken with Strawberry Avocado Pico de Gallo**

- 4, 4 oz. skinless, boneless chicken breasts
- 1, small avocado, halved, seeded, peeled, and diced
- 1 cup diced strawberries
- 1/3 cup diced mango
- 1/2 Tbs diced jalapeños
- 1 1/2 Tbs diced onion
- 1 Tbs honey
- juice from 1/2 a lime
- 2 Tbs chopped fresh cilantro (or chopped celery leaves)
- salt and pepper to taste

Preheat oven to 400 degrees. Season chicken with a little salt and pepper and bake for 15 to 20 minutes, until cooked through. While the chicken is baking, in a medium bowl, combine the rest of the ingredients. Remove chicken from oven and add two tablespoons of Pico de Gallo on top of each serving. Enjoy!

Total servings - 4

Serving size - 1, 4 oz. chicken with 2 Tbs Pico de Gallo

Points per serving - 4

Points plus per serving - 5

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Life is short. Do stuff that matters." - Anonymous***