

## Others

### CHICKEN BREAST WITH AVOCADO

- 6 Skinless chicken breasts
- 1½ Cup mashed avocado
- 1 Tablespoon finely chopped chives
- 5 Peppadews, finely chopped
- 2 Teaspoons Balsamic vinegar, or to taste
- Salt and freshly ground pepper
- ½ Cup fresh white breadcrumbs

Using a meat mallet, flatten chicken breasts to an even thickness. Mash avocados and mix with remaining ingredients, except breadcrumbs. Season. Place breadcrumbs on a baking sheet and grill until lightly browned. Watch carefully as they burn easily. Fry chicken breasts in a non-stick pan until cooked through. Keep warm. Spread breasts with avocado mixture and place under grill for about 1 minute or until avocado is heated through. **DO NOT OVERCOOK.** Remove from grill, place on a heated serving platter. Sprinkle with toasted breadcrumbs. Serve immediately.

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