

## FIESTA CHICKEN POCKETS

- 1 large chicken breast, cut into 2" pieces
- 2 Tbsp. olive oil
- 1 Tbsp. Mexican Fiesta Rub & Seasoning
- 2 Tbsp. Chipotle Aioli Sweet Heat Sauce
- 4 pita breads, cut in half
- Lettuce leaves
- 1 large tomato, sliced
- 2 small cucumbers, sliced
- 1 red onion, sliced

Heat olive oil in a large skillet or wok over medium-high heat. Add chicken and season with **Mexican Fiesta Rub & Seasoning**. Cook for 3-5 minutes or until cooked through. Add **Chipotle** 

Aioli Sweet Heat Sauce and continue to cook for five minutes. Remove from heat. Put a layer of lettuce in each pita pocket then add chicken, tomato, cucumber and onion. Serve with additional sauce if desired.



- •Mexican Fiesta Rub & Seasoning
- •Chipotle Aioli Sweet Heat Sauce