

# Strawberry Chicken Salad

(Serves 4)

4 skinned and boned chicken breast halves  
1 cup Raspberry Vinaigrette, divided for marinade and dressing  
4 cups Romaine lettuce  
4 cups baby spinach  
1 quart (4 cups) strawberries, sliced  
2 pears, sliced  
1 ripe avocado, peeled and sliced  
½ small sweet onion, diced  
½ cup pecan halves  
1 tablespoon sesame seeds

Supplies: zipper top freezer bag – gallon; large bowl; salad tongs; cups for dressing.

Combine chicken and 1/2 cup Raspberry Vinaigrette in a large zip-top freezer bag. Seal, shake and chill 1 hour.

Remove chicken from marinade, discarding marinade.

Grill with grill covered over medium-high heat (350° to 400°) 4 minutes on each side or until done. Let chicken stand 10 minutes; slice.

Place salad greens and next 6 ingredients in a large bowl, and gently toss. Divide mixture evenly between 6 serving plates; top with grilled chicken slices.

Serve with Raspberry Vinaigrette on the side.



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