



Grilled Chicken Salad

2 Boneless /Skinless Chicken Breasts – pounded to 1/4 inch thickness. Your favorite salad ingredients. Add chicken breasts to zip lock bag – add 1/4 cup of marinade. Place in refrigerator for 2 hours or more.

Make your favorite toss salad.

Remove chicken from marinade and grill or sauté until cooked thoroughly – approximately 10 minutes.

Remove from heat and let sit for 5 minutes.

Slice chicken on the diagonal and place on top of salad.

Serve with remaining vinaigrette.