



## GRILLED CHICKEN SALAD WITH STRAWBERRIES

### INGREDIENTS

- 1lb organic boneless, skinless chicken breast, fat trimmed and tenderized.
- ¼ cup olive oil
- 1 teaspoon balsamic vinegar
- ¼ tsp salt
- ¼ tsp black pepper
- 5oz fresh salad greens (pick your favorite)
- About 16 large strawberries, sliced (or quartered)
- 4oz feta, crumbled (or sub goat cheese)
- ½ cup crushed [walnuts](#) (or sub pumpkin seeds)
- Dried blueberries (optional)

### INSTRUCTIONS

1. In a small bowl, whisk together olive oil, balsamic vinegar, salt, and pepper. Place chicken breast in shallow bowl or dish; pour dressing mixture over, cover and transfer to the fridge for 20-30 minutes to marinate.
2. Place oiled grill pan on stovetop and heat to medium. (Or use an outdoor grill.) Add marinated chicken, cooking on one side about 4-5 minutes, before flipping and cooking for another 4-5 minutes. Continue cooking chicken until internal temperature has reached 165°F. Remove chicken from pan and place on a tray to rest for 5 minutes. Slice chicken breast into about ¼" strips.
3. To assemble the salad: Place salad greens in a bowl, sliced strawberries, and chicken. Add crumbled feta, crushed walnuts and dried blueberries (if using). Serve with your favourite [almond butter balsamic dressing](#).