
THURSDAY: Chicken Salad with Dealmaker Dressing

The temperature is climbing towards 100° outside and this no-cook salad is perfect for a hot night. The bright, fresh dressing and crispy cold greens are filling without leaving you feeling too full.

Serves: 4 Prep: 20 Cooking: 0

Ingredients

For the Dealmaker Dressing

4 packed cups basil
3-4 cloves of garlic, sliced
4 tablespoons honey
2 tablespoons lemon juice
2 tablespoons Dijon mustard
5 tablespoons balsamic vinegar
6 tablespoons olive oil

For the Salad

2 grilled or baked chicken breasts, skin removed and sliced
5-6 cups mixed seasonal greens (any combo of Romaine, butter, iceberg, arugula, etc)
½ cup pine nuts
½ cup Feta cheese
½ cup dried cranberries

Cooking Instructions

Prep Opportunity

Make the dressing. Pack leaves in to bowl of your food processor. Add garlic, honey, lemon juice, Dijon, balsamic vinegar and olive oil. Puree for 1 minute. Refrigerate.

- 1 Place all salad ingredients, except the chicken, in a large bowl.
- 2 Toss with 3 tablespoons of dressing. You can always add more.
- 3 Plate salad in shallow bowls and top with chicken.