

End of Summer Salad

Servings: 1

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Total Time: 10 minutes

Ingredients

4 ounces boneless, skinless chicken breast

1/2 teaspoon Pizza Seasoning Blend or Italian seasoning

Olive oil

Salt & pepper

2 cups salad greens

1/2 heirloom tomato, chopped

1 Persian cucumber, chopped

1 nectarine, sliced

1/4 cup crumbled feta

Fig Vinaigrette (see recipe below)

Directions

Coat the chicken breast in the seasoning blend, salt, and pepper. Drizzle approximately 1 tablespoon of olive oil in a grill pan over medium heat.

Cook the chicken for 5 minutes on each side, or until the internal temp reaches 165F. Set aside while you assemble the rest of the salad.

Arrange the salad greens, tomato, cucumber, and nectarine in a medium bowl and coat with enough of the fig dressing to your liking. Set aside the rest for another use.

Slice the chicken breast into strips. Top the salad with the chicken breast and feta. Serve immediately.

Fig Vinaigrette

Servings: 1

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Total Time: 5 minutes

Ingredients

2 tablespoons fig-flavored white balsamic vinegar

6 tablespoons olive oil

2 teaspoons Dijon mustard

Kosher salt & freshly ground black pepper, to taste

Directions

Whisk all of the ingredients together or shake them together in a mason jar.