

Pointe Coupee Pecan

225-490-2025

www.PCpecan.com

Strawberry Salad with Grilled Chicken

David B. ~ Baton Rouge, LA

- 4 boneless, skinless chicken breasts
- 1 - 1 ½ lbs spinach, stems removed
- 14 - 16 strawberries, sliced
- 2 Tbsp water
- ½ cup pecans, halves or pieces
- ⅓ cup crumbled feta or your favorite cheese
- Salt & black pepper to taste



Season chicken with salt & pepper. Grill on medium high heat until done, about 5 minutes per side. Cut into thin slices. Toss spinach with Lemon Vinaigrette & divide among 4 bowls. Arrange strawberries around spinach. Sprinkle on pecans & cheese. Top with grilled chicken.

Lemon Vinaigrette

- ½ cup **Pointe Coupee Pecan Oil**
- 2 - 3 Tbsp lemon juice
- 2 tsp balsamic vinegar
- 2 tsp Creole mustard

Combine all ingredients in a bowl & whisk until emulsified.
Serves 4



As always, Bon Appetit!