



GARLIC BALSAMIC CHICKEN SALAD



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR, GARLIC MIX

INGREDIENTS

- 1 cup chopped pecans**
- ½ cup panko (Japanese) bread crumbs**
- 1 tbsp Saveur Garlic Mix**
- 1-½ pounds boneless skinless chicken breasts, cut into 1-inch strips**

FIG VINAIGRETTE INGREDIENTS

- 3 tbsp Saveur Spiced Fig, Maple & Pear Balsamic Vinegar**
- 1 tsp Saveur Garlic Mix**
- 2 tbsp fresh pressed extra virgin olive oil (optional)**

SALAD INGREDIENTS

- 9 cups torn mixed salad greens**
- ¾ cup crumbled goat cheese**
- 3 tbsp blueberries**

METHOD

Place pecans in a food processor; cover and process until finely chopped. Add the bread crumbs, 1 tbsp Saveur Garlic Mix; process until combined. Transfer to a shallow bowl. Coat chicken strips with pecan mixture. Place in a greased baking pan. Bake, uncovered, at 375F/190C for 20-25 minutes or until no longer pink, turning once.

METHOD FOR THE FIG BALSAMIC VINAIGRETTE

Gradually whisk in oil if using, Saveur Spiced Fig, Maple & Pear Balsamic Vinegar and Garlic Mix. Divide salad greens among six plates; sprinkle with cheese and blueberries. Top with chicken. Drizzle with vinaigrette. Serve immediately.

