



# TROPICAL CHICKEN SALAD PLATES



## SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR,  
DOWNUNDER GOURMET GRILL RUB, SEASONED SALT

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## INGREDIENTS

**4 grilled or broiled chicken breasts with  
Saveur Downunder Gourmet Grill Rub**

**2 tbsp Saveur Mango, Apricot &  
Strawberry Balsamic Vinegar**

**1 tsp Saveur Seasoned Salt or ground  
fine Saveur Downunder Gourmet  
Grill Rub**

**1 green onion (spring onion),  
chopped fine**

**Butter lettuce leaves, washed**

**2 cups strawberries, halved**

**2 kiwi fruit, peeled and sliced**

## METHOD

Dressing- mix vinegar, Seasoned Salt and chopped green onion (option add ¼ cup fresh pressed extra virgin olive oil).

Line individual plates with lettuce leaves. Cut each chicken breast crosswise into ½-inch thick slices. Reassemble each chicken breast in center of a plate, separating slices slightly. Arrange strawberries and kiwi slices beside chicken. Drizzle with the dressing.

