TROPICAL CHICKEN SALAD PLATES

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

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.