

C's The Salad To Die[t] For!

Ingredients:

**one bag "Spring Mix" lettuce
two boneless, skinless chicken breasts
1/2 cup dried cranberries
1/2 cup chopped, toasted pecans
1/3 cup crumbled Goat Cheese
Bernstein's "Balsamic Italian" salad dressing**

Directions:

- 1. Marinade the chicken breasts in the Bernstein's salad dressing for at least 2 hours, but no longer than six hours.**
- 2. When chicken is ready, grill until tender. Set aside to cool some.**
- 3. Place pecans on a baking sheet in an oven warmed to 350 degrees for about 15 minutes, or until crunchy-hard.**
- 4. While the nuts are toasting, place the lettuce into a large bowl. Top with the cranberries, goat cheese.**
- 5. When nuts are cooled, add to the bowl.**
- 6. When chicken has cooled to warm, sliced thinly and top salad mixture.**
- 7. Just before serving drizzle over dressing to taste and toss. Because of the Balsamic vinegar, go easy on the dressing.**
- 8. Serve and enjoy!**

Serves two