

## **C's Chicken Yummy Salad**

This is a little different than the normal Yummy Salad on our web-site.

This is the TakeDown version!

### **Ingredients:**

Four four people-

4 boneless skinless chicken breasts, grilled and sliced or chopped

(OR you can buy chicken tenders and grill them on a pan over the stove top)

2 bags Spring Mix Salad Greens

Bernsteins Balsamic Italian salad dressing

1/2 cup Unsweetened Dried Cranberries

1/2 cup Pecan pieces, toasted in the oven

1/2 cup Crumbled Goat Cheese

### **Directions:**

1. Marinate the chicken in the Bernsteins Dressing for up to one hour. Grill on the barbecue or in a grilling pan on your stove top. Slightly cool and slice or chop. Set aside.
  2. On a baking sheet, toast the pecan pieces at 325° for 8 - 10 minutes. Set aside to cool.
  3. In a large bowl, add the salad greens, the cranberries, the cooled pecan pieces and goat cheese. Do not toss.
  4. Table-side, add less salad dressing than you normally would. Toss and taste to determine if this is enough. A little of this dressing goes a long way! Place into each individuals salad bowl.
  5. Add your allotted amount of chicken to your particular bowl.
- Enjoy! Yummy!