



# CHICKEN & SPINACH SALAD

*Submitted by Alison Rancourt, Ontario*

## CHICKEN:

3 boneless, skinless chicken breasts

**Sunset Seasoned Salt**

**Oh! So Garlic**

**Lemony Dill**

Sprinkle the chicken with the seasonings and bake at 350°F for approximately ½ hour or until internal temperature of chicken is 180°F. Slice the chicken in lengthwise strips and place on top of salad.

## DRESSING:

1 cup **Creamy Vidalia Onion & Poppy Seed Dressing**

1 Tbsp. **Peppadew Red Pepper Jelly**

1 Tbsp. grated orange rind

Combine all ingredients and set aside.

## SALAD:

1 pkg. baby spinach

½ sweet pepper, colour of your choice, thinly sliced

½ red onion, thinly sliced

½ English cucumber, thinly sliced and quartered

1 small can mandarin oranges, drained

2 boiled eggs, peeled and minced

¾ cup Feta cheese, crumbled

½ cup French's Fried Onions



Mix the first seven ingredients together. Toss with dressing just before serving.  
Top with French's Fried Onions and sliced chicken.

• **Sunset Seasoned Salt**  
• **Oh! So Garlic**

• **Peppadew Red Pepper Jelly**  
• **Creamy Vidalia Onion & Poppyseed Dressing**

• **Lemony Dill**