



MAPLE BALSAMIC GRILLED CHICKEN SALAD

- 2 boneless, skinless chicken breasts
- ½ cup **Maple Balsamic Cider Vinaigrette**
- 1-2 romaine lettuce hearts, chopped
- 2 medium tomatoes, chopped
- 1 ripe avocado, peeled, pitted and chopped
- 1 cucumber, sliced
- ½ cup feta cheese, crumbled
- 1 small red onion, sliced

Combine chicken and **Maple Balsamic Cider Vinaigrette** in a sealable freezer bag or covered bowl. Refrigerate 30 minutes or up to overnight.

Remove chicken from marinade and discard marinade. Grill or cook chicken in a pan on the stove top until internal temperature reaches 165°F, about 10-12 minutes.

Once chicken has cooled, slice.

Place lettuce in bowls or on plates. Top lettuce with chicken, tomatoes, avocado, cucumber, feta and onion. Drizzle salads with desired amount of **Maple Balsamic Cider Vinaigrette** or **Creamy Vidalia Onion & Poppy Seed Dressing**.

- **Maple Balsamic Cider Vinaigrette**
- **Creamy Vidalia Onion & Poppy Seed Dressing**