

CREAMY BALSAMIC GRILLED CHICKEN STRAWBERRY SALAD

The Cooks Next Door

1/3 c. olive oil
1/3 c. balsamic vinegar
1 tsp. herbs de Provence
1 tsp. salt
1 Tb. heavy cream
1 lb. boneless chicken breasts or chicken tenders

Combine first five ingredients. Place chicken in a bag or container and pour marinade overall. Marinate for at least 1 hour. Grill until chicken is fully cooked - juices will run clear.

Salad:

1/2 lb. baby spinach
1/2 lb. strawberries, cleaned and sliced
1/4 c. feta cheese (blue or gorgonzola would also be great!)
1/4 c. pecans, chopped

Arrange on a platter or in a salad bowl. Top with grilled chicken. Drizzle dressing over all.

Dressing:

3 Tb. olive oil
3 Tb. balsamic vinegar
1 tsp. dijon mustard
1/4 tsp. black pepper
1/4 tsp. salt
1 tsp. heavy cream

Combine all ingredients and shake or whisk well to combine.