



Spinach & Chicken Salad with Strawberry Mint Dressing

Prep Time: 20 minutes

Cook Time: 5 or 6 minutes for chicken

Servings: 4 meal sized salads

Ingredients:

Dressing Ingredients:

- 1 cup strawberries
- 2 tbsp (+2 tbsp for marinating chicken) of 'Olive Us' Persian Lime Olive Oil
- 2 tbsp Lemongrass Mint White Balsamic Vinegar
- 1 tbsp minced fresh garlic
- 1 ½ tbsp fresh lime juice
- 1 tbsp mint leaves
- ½ tsp Sea Salt
- ¼ tsp freshly ground black pepper

Salad Ingredients:

- 4 raw Chicken Breasts, sliced

- 8 cups fresh local spinach
- 4 cups fresh local strawberries (2 pint baskets will be 4 cups)
- Feta Cheese to taste

Instructions:

1. Drizzle chicken slices with Persian Lime Olive Oil and set aside to marinate for a few minutes while you prep the dressing and salad.
2. Make dressing by adding all ingredients except olive oil into a food processor. Blend until completely smooth. With the food processor at lowest setting, slowly drizzle in the olive oil until all is completely blended. Set aside
3. Rip spinach into bite sized pieces, set aside Remove stems from the strawberries and slice in half, set aside
4. Cook the chicken in a frying pan until cooked through. Set aside.
5. Assemble your salads on serving plates. Starting with spinach, then strawberries, feta, end with chicken pieces and drizzle with Strawberry Mint Dressing.
6. Enjoy immediately. Any leftover dressing will keep in the fridge for 1-2 days.