

Featuring Tennessee Gourmet® Products

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Grilled Chicken Salad

3 boneless, skinless chicken breasts	1/3 cup chopped red onion
Extra virgin olive oil (EVOO)	1/2 cup Tennessee Gourmet® Apricot & Spice, (your choice of flavor)
Salt and pepper to taste	1/2 cup mayonnaise
1 cup chopped celery	Pastry shells (optional)

Lightly rub chicken breasts with EVOO and sprinkle with salt and pepper to taste. On a hot grill, cook chicken breasts for 5 to 7 minutes on each side. Let cool, then cut into fine chunks, add celery and onion. Set aside.

Mix Apricot & Spice with mayonnaise. Add to chicken mixture and toss well. Serve on mixed greens as a light entree or spoon into shallow pastry shells and serve as an appetizer.