

GRILLED CHICKEN CAPRESE SALAD

2, 4-6 oz chicken breasts, grilled
2 large handfuls field greens
3-4 Campari or Roma tomatoes, sliced
2-4 oz fresh mozzarella, sliced
Small handful fresh basil
1-2 tbsp olive oil
1/4 cup balsamic vinegar
Salt and pepper to taste

In a small saucepan, place 1/4 cup balsamic vinegar on medium heat. Heat until vinegar reduces and become syrup-like. Do not burn. Take off heat and let cool. While syrup is cooking, arrange field greens, tomatoes, 2 oz sliced mozzarella, and torn fresh basil on a plate. Slice grilled chicken and spread throughout salad. Drizzle with olive oil, season with salt and pepper, and drizzle balsamic reduction over salad.

Makes 2 salads. Enjoy!

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