

Apple Chicken Salad

Salad Ingredients

- 1 T olive oil
- 2 boneless, skinless chicken breasts
- 10 oz. mixed greens
- $\frac{1}{4}$ red onion, sliced thinly
- 2 c apple chips
- 1 c glazed pecans
- $\frac{1}{2}$ c gorgonzola cheese, crumbled
- 1 c tomatoes, diced

Vinaigrette Ingredients

- $\frac{1}{4}$ c white balsamic vinegar (can use regular balsamic vinegar)
- 1 T garlic, minced
- $\frac{1}{2}$ t salt
- $\frac{1}{2}$ t black pepper
- $\frac{3}{4}$ c olive oil

1. Preheat oven to 350°F. Grease a baking sheet.
2. Brush chicken with olive oil and season with salt and pepper.
3. Bake for 20-30 minutes, or until cooked. Remove and let cool for 10 minutes, then slice chicken.
4. Whisk together all ingredients for vinaigrette.
5. Add greens, onion, apple chips, pecans, and cheese to a bowl. Add chicken and vinaigrette.

