

Grilled Orange Vinaigrette Chicken Salad



INGREDIENTS

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| 1/2 cup orange juice | 1 head romaine lettuce-
rinsed, dried and chopped |
| 1/2 cup white wine vinegar | 1 can mandarin oranges,
drained |
| 1/4 cup olive oil | 1 cup chopped fresh
broccoli |
| 4 tbsp garlic and herb
seasoning blend | 1 cup chopped carrots |
| 1 1/2 tbsp white sugar | |
| 1 lb skinless, boneless
chicken breast halves | |

DIRECTIONS

1. In bowl, whisk together orange juice, vinegar, olive oil, seasoning blend and sugar. Set aside about 1/2 cup for basting.
2. Lightly oil grill grate. Grill chicken for 6 - 8 minutes on each side, basting frequently with reserved dressing or until juices run clear.
3. Cool and cut into strips.
4. In a large bowl, toss together lettuce, oranges, broccoli and carrots.
5. Top salad with grilled chicken strips and drizzle with remaining dressing.



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