

Bistro on the Hill Grilled Chicken Strawberry Salad with Apricot Jam Balsamic Vinaigrette



Ingredients

- 8 ounces chicken breast, grilled and sliced
- 1 head salad bowl lettuce
- 1 cup local strawberries, sliced
- 2 red spring onions
- 1 grey zucchini, diced
- ¼ cup feta cheese
- Salt and pepper to taste

Dressing Ingredients

- 3 Tbsp. canola oil
- 2 Tbsp. apricot jam
- 1-2 Tbsp. balsamic or cider vinegar
- 1 Tbsp. fresh thyme, chopped
- Salt and pepper to taste

Directions

1. In a medium sauce pan, sauté zucchini and red spring onion until soft. Set aside.
2. In a bowl, whisk all dressing ingredients. Set aside.
3. In a large bowl toss lettuce, strawberries and zucchini. Add dressing and toss again.
4. Top with sliced chicken and feta cheese.
5. Enjoy!

