

## Chicken, Strawberry, Spinach Salad

serves 4

## Salad

1lb boneless skinless chicken breasts, cooked and sliced 8 cups baby spinach or mixed greens 1 cup strawberries, stems removed and strawberries quartered 1⁄4 cup crumbled feta cheese (1 oz) 1⁄4 cup candied pecans (recipe follows)

## **Candied Pecans**

*makes 1 cup* 2 Tablespoons butter, melted 1 egg white 1 /4 cup sugar 1/4 teaspoon ground cinnamon 1 cup pecan halves

Preheat the oven to 350 degrees F.

Line a large baking sheet with sides with aluminum foil. Pour the butter onto the lined sheet. In a large bowl, mix the egg white, sugar and cinnamon. Add the pecan halves and toss until they are fully coated. Spread the pecans into a single layer on the baking sheet. Bake for 10 minutes, stir, bake another 10 minutes.. Cool on the baking sheet for 10 to 15 minutes before serving.

## **Strawberry Dressing**

3 tablespoons apple juice 2 tablespoons strawberry spreadable fruit 2 tablespoons balsamic vinegar

Combine all ingredients in a small bowl and whisk.

<u>To assemble</u>: Add all salad ingredients to a large serving bowl. Drizzle dressing over salad. Toss and serve.

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