

## **Apple and Grilled Chicken Salad**

2 fresh apples sliced thin with skin left on  
2 chicken breast fillets  
1 thin sliced cucumber  
1 cup raw pecan halves  
½ cup crumbled gorgonzola cheese  
Baby Spinach  
Red leaf lettuce  
Boston lettuce  
1 Cup Balsamic Italian Salad Dressing  
Trader Joe's Champagne Pear Vinaigrette Salad Dressing

Marinate chicken breast in Balsamic Italian Salad Dressing overnight. Grill until cooked and still moist. Baste with marinade while cooking.

Wash and tear lettuce

Toss remaining ingredients together with ½ the Vinaigrette salad dressing.

Top with several pecans, apple slices and small amount of crumbled gorgonzola cheese. Enjoy!