



Chicken Salad Without A Country

Servings: 6

Start by getting this:

- 3 to 4 Boneless Skinless Chicken Breasts**
- 1/3 cup Mesquite Barbecue Sauce**
- 2 TBS. White Wine Vinegar**
- 1 TBS. Lemon Juice**
- 1 TBS. Dijon Mustard**
- 1/4 tsp. Ground Black Pepper**
- 1 small Garlic Clove, finely chopped**
- 4 TBS. Olive Oil**
- 6 cups Mixed Salad Greens**
- 1 Pear, cored and thinly sliced**

Now, prepare!

Step One:

Rinse chicken and pat dry. Brush chicken breasts with mesquite sauce.

Step Two:

Over hot coals or in broiler of oven, grill chicken about 4 to 5 minutes on each side or until chicken is no longer pink when cut into. Let cool. Slice chicken into thin strips.

Step Three:

In small covered container mix vinegar, mustard, pepper, and oil; shake well.

Step Four:

To serve, place salad greens on plates and top with chicken and pear. Sprinkle with vinaigrette.