



## Grilled Pineapple Salad with Chicken

*Pairs well with Frutézia® Tropical Blend*

Serves 6 to 8

- 6T balsamic vinegar
- 2 small garlic cloves, minced
- 1T Dijon mustard
- 3/4 C extra-virgin olive oil
- 2T coarse salt
- 1T coarsely ground black pepper
- 4 boneless, skinless chicken breasts
- 2 pineapples, peeled and cut into 1-inch thick rounds
- 1 pound romaine hearts, roughly chopped

Whisk together balsamic vinegar, garlic, mustard, ½ cup olive oil, 1-teaspoon salt, and ½ teaspoon pepper in a large bowl. Set aside. Heat outdoor grill or grill pan to medium high. Brush chicken and pineapple slices with remaining olive oil. Season chicken generously with salt and pepper. Place chicken and pineapple on grill. Grill chicken until cooked through, about 10 minutes per side. Grill pineapple until brown and caramelized, about 5 minutes per side. Slice chicken into ½ inch slices. Toss romaine with half of reserved vinaigrette. Divide romaine, pineapple slices, and chicken among plates. Drizzle with remaining vinaigrette. Serve.