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Grilled Chicken Salad with fresh fruit, avocado, candied nuts and two cheeses

By Susie Iventosch



Photo Susie Iventosch

2 avocados, cubed

1/2 cup candied nuts (recipe below)

1 recipe golden balsamic dressing (recipe below)

DIRECTIONS

To serve, line a large glass salad bowl with butter lettuce leaves. Place torn lettuce in bottom of bowl and arrange nectarine slices around edge of bowl. Toss remaining ingredients together in a separate bowl with dressing, and transfer into the salad bowl, surrounded by lettuce leaves and nectarines. Serve!

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(Serves 4)

INGREDIENTS

1-2 heads (depending on size) butter lettuce, torn into bite-sized pieces (save some large leaves for lining the bowl)

4 boneless, skinless chicken breasts, grilled and cut into small bites (grill ahead of time and cool)

4 ounces bleu cheese, cut into cubes (if possible), or crumbled

4 ounces white cheddar or Dubliner, cut into small cubes

1 cup seedless green grapes, cut in half lengthwise

1 cup Queen Anne cherries, pitted and cut in half (My aunt always used a hair pin to pit the cherries, but you can cut the cherry in half and pop the pit out with your fingers, or use a cherry pitting gadget available at some kitchen stores.)

2 nectarines, sliced