

RECIPE | TOMATOES



TOMATO & GRAPE SUMMER SALAD

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Recipe created by *Laura Ashley Johnson*



25 min

10 min | **15 min**
PREP. | COOKING



8



easy

INGREDIENTS

- 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine
- 1 ½ lbs** boneless chicken breasts
- ½ lb** seedless red grapes, on-the-vine
- ½ lb** asparagus, shaved
- 6 oz** white cheddar cheese, diced
- 12 cups** leafy greens
- ½ cup** red onion, thinly sliced
- ½ cup** almonds, thinly sliced
- 3 tbsp** olive oil, divided

- 2 tbsp** lemon juice
- 4 tsp** barbecue seasoning blend
- Berry vinaigrette of choice, to taste
- Salt & pepper, to taste

DIRECTIONS

- 1** Preheat the grill to medium-high heat.
- 2** Brush tomatoes and grapes with 1 tbsp olive oil and season with salt & pepper to taste and put in a grill basket.
- 3** Add the chicken in a bowl with the remaining olive oil, lemon juice, and barbecue seasoning.
- 4** Place chicken and grill basket on the grill, cooking for 12 minutes, flipping every 4 minutes. Once the chicken is cooked and both sides of the tomatoes & grapes start to split, remove from the grill and set aside.
- 5** To create salad, layer greens, red onions, cheese, and asparagus on a large platter.
- 6** Using kitchen shears, snip the grapes and tomatoes into 3-inch groupings and add on top salad with almonds. Mix with berry vinaigrette of choice to taste.
- 7** Slice chicken and serve alongside salad.