

## **TOMATO & GRAPE SUMMER SALAD**

Recipe created by Laura Ashley Johnson



12 oz Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine

11/2 lbs boneless chicken breasts

1/2 lb seedless red grapes, on-the-vine

1/2 lb asparagus, shaved

6 oz white cheddar cheese, diced

12 cups leafy greens

1/2 cup red onion, thinly sliced

½ cup almonds, thinly sliced 3 tbsp olive oil, divided

 ${\bf 2} \ {\bf tbsp} \ {\bf lemon} \ juice$ 

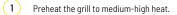
**4 tsp** barbecue seasoning blend Berry vinaigrette of choice, to taste Salt & pepper, to taste

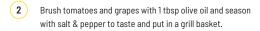


10 min PREP. 15 min COOKING

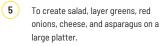


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- Add the chicken in a bowl with the remaining olive oil, lemon juice, and barbecue seasoning.
  - Place chicken and grill basket on the grill, cooking for 12 minutes, flipping every 4 minutes. Once the chicken is cooked and both sides of the tomatoes & grapes start to split, remove from the grill and set aside.



- 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.



easy