



RECIPE | TOMATOES

TOMATO & GRAPE SUMMER SALAD



10 min
PREP.



8



easy

25 min

15 min
COOKING

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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.

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