



MOJITO GRILLED CHICKEN BREAD SALAD

A Latin twist on a famous Tuscan bread salad

Serves: 8 - 10 liberal appetizer portions or 4 entrée salads

INGREDIENTS:

- **Mojito Vinaigrette (marinade and dressing)**

- ¾ cup olive oil
- ½ cup orange juice
- 4 tablespoons lime juice
- 2 teaspoons honey or cane syrup
- pinch of salt to taste
- pinch of cracked black pepper to taste

- **Croutons**

- 4 cups bread, cut into 1" cubes
- ¼ cup melted butter
- ¼ cup parmesan cheese

- **Salad**

- 1 tablespoon butter
- ½ cup finely chopped yellow onion
- 2 cloves finely minced garlic
- 1 cup whole yellow pear tomatoes
- 2 ½ cups diced red tomatoes
- 2 cups fresh mesclun greens
- 1 tablespoon fresh cilantro leaves
- 1 sliced lime
- 1 cup finely sliced red onion
- pinch of coarse sea salt to taste
- pinch of cracked black pepper to taste
- 4 natural chicken breasts

ASSEMBLY

Marinade/Dressing:

- Combine all ingredients in a bowl and whisk until blended. Remove ½ cup of the mixture for dressing the salad.
- Place the chicken breasts in the remainder of the marinade approximately 30 minutes before grilling time.
- Remove breasts from marinade and let excess liquid drain off.
- Grill chicken until completely cooked. Set aside to cool a bit before slicing and adding to the finished salad.

Croutons: In a large sauté pan, melt the butter and add the bread cubes. Stir occasionally on low heat for 8-10 minutes or until golden brown. Remove from heat, toss with parmesan cheese and set aside to cool.

Salad:

- In a large sauté pan, melt the butter, add the onions and cook until they turn lightly brown. Add the garlic and continue to cook for about 5 minutes on moderate heat.
- Add all tomatoes and continue to cook for about two minutes.
- Set aside to cool to room temperature.

Assembly: In a large bowl combine the croutons and tomato mixture. Gently toss in the greens, cilantro leaves and the ½ cup of reserved Mojito vinaigrette. Shingle the sliced chicken breasts in a decorative fashion on the salad.

Service: Place the salad on a large decorative serving platter. Garnish with red onion and lime slices and top with sea salt and pepper as desired.