

FRESHEST SUMMER SALAD

- 2 boneless, skinless chicken breasts
- 1 bottle of Italian dressing (divided use)
- field greens (enough for 4 people)
- 1 bunch watercress
- 1 1/2 c. heirloom cherry tomatoes, halved
- 5-6 radishes, halved
- 1 avocado, sliced
- 1 cucumber, peeled and sliced
- 1 yellow squash, sliced in 1/4" slices lengthwise
- 1 c. marinated mozzarella balls
- 1/2 lemon, sliced
- olive oil, kosher salt, freshly cracked pepper



To marinate chicken: Place chicken breasts in a Ziploc bag and pour 1/2 of bottle of Italian dressing over. Seal and refrigerate for at least one hour, or overnight.

Grill chicken on barbecue grill until cooked through and juices run clear. Allow to set for 10 minutes. Slice. Refrigerate.

Toss yellow squash with olive oil. Sprinkle with kosher salt and freshly cracked pepper. Grill on low until just tender.

All of the above steps could be done the day before.

To assemble salad: Heap field greens and watercress on a large platter. Add grilled squash along the side of platter. Arrange grilled chicken across greens. Add the: cherry tomatoes, cucumber, avocado, radishes, and mozzarella balls to bed of greens. Garnish with lemon wedges. Serve with remaining Italian dressing, kosher salt, and freshly cracked pepper.

My Notes:
