

Grilled Chicken Salad with Sweet Chipotle Dressing



Ingredients:

2 chicken breast filets, grilled and sliced horizontally
1 bunch romaine lettuce, washed and torn

For Dressing:

2 cloves garlic, diced
1 Roma Tomato, diced
1 small onion, diced
¼ cup rice wine vinegar
½ cup olive oil
2 tablespoons Liquid Smoke, Mesquite flavor
2 tablespoons chipotle puree'
2 tablespoons Dijon mustard
2 tablespoons cilantro, chopped
2 tablespoons Honey
1 teaspoon salt
1 teaspoon cumin
1 teaspoon black pepper

Directions:

- 1) Place all dressing ingredients, except for the olive oil, in a blender and blend until smooth.
- 2) With the blender on, slowly add the oil in a thin stream until the mixture is fully emulsified.
- 3) Toss the lettuce with the dressing in a large bowl and portion the salad onto plates. Top with the sliced chicken and serve.