

# Chicken, Spinach, & Pomegranate Salad

## **CHICKEN INGREDIENTS:**

- 1 pound chicken breasts
- 1 tablespoon D'Olivo Ultra Premium Extra Virgin Olive Oil
- 1 tablespoon lemon juice
- 1 tablespoon fresh rosemary chopped finely
- 1 tablespoon fresh thyme chopped
- 1 tablespoons fresh sage chopped
- Salt to taste

## **CHICKEN DIRECTIONS:**

Marinate the chicken in a bowl with D'Olivo Ultra Premium Olive Oil, lemon juice, salt and herbs for at least 30 minutes. Grill the chicken on a grill pan, about 8 minutes per side, until browned and cooked through. Slice chicken.

## **VINAIGRETTE INGREDIENTS:**

- 1/4 cup (60ml) D'Olivo Ultra Premium Extra Virgin Olive Oil
- 4 tablespoons D'Olivo Pomegranate Dark Balsamic vinegar
- Freshly squeezed orange juice - 1 Orange
- 1 teaspoon dijon mustard
- salt and pepper to taste

## **VINAIGRETTE DIRECTIONS:**

Whisk together all vinaigrette ingredients until well blended.

## **SPINACH SALAD INGREDIENTS:**

- 8-9 ounces baby spinach
- 3/4 cup pomegranate arils
- 1/4-1/2 cup (30-60g) feta cheese - Optional
- candied pecans

## **SPINACH SALAD DIRECTIONS:**

Toss together all salad ingredients, chicken and vinaigrette, and serve.

*D'Olivo*

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