



# GRILLED NECTARINE AND BUTTER LEAF SALAD

**Yield: 4 servings**

## INGREDIENTS

### *Spicy Nectarine Dressing*

- 1 California nectarine, peeled and pitted
- 3 Tbsp extra virgin olive oil
- 3 Tbsp sherry or champagne vinegar
- 2 Tbsp honey
- 1/2 tsp salt
- 1/2 tsp cayenne pepper

### *Salad*

- 2 California nectarines, pitted
- 4 boneless, skinless chicken breasts, flattened slightly
- Salt and pepper to taste
- 8 cups washed and torn butter lettuce, lightly packed
- 1/3 cup shelled pistachios
- 6 strips crisp, cooked bacon, crumbled
- 2 green onions, sliced

## PREPARATION

1. Combine all dressing ingredients in a blender or food processor and purée until smooth. Cover and chill until ready to serve.
2. Cut each nectarine into 8 slices.
3. Place on a well-oiled grill over medium-high heat and cook for a few minutes on each side to lightly brown.
4. Season chicken with salt and pepper; place on grill and cook for about 5 minutes on each side or until cooked through. Let cool.
5. Place lettuce in a large salad bowl. Cut chicken into bite-size strips and add to bowl with pistachios, bacon, green onions and dressing; toss well. Add grilled nectarines and toss again lightly.

### *Notes*

1. Dressing, chicken and fruit may be made ahead and chilled for up to one day.
2. For a spicier flavor, sprinkle chicken lightly with cayenne pepper before grilling.