

PAN FRIED CHICKEN SALAD WITH A BOURBON HONEY MUSTARD DRESSING

INGREDIENTS:

CHICKEN

- 2 Chicken Breasts
- 2 Tbsp **Sweet Applewood Barbecue Rub & Seasoning**
- 1 tsp **Smokey Bacon Sea Salt**
- ½ Cup Buttermilk
- 2 Eggs, beaten
- 1 Cup Flour
- 3 Tbsp **Maple-Wood Smoked Bacon Infused Olive Oil**

HONEY MUSTARD DRESSING

- ¼ Cup Yellow Mustard
- 2 Tbsp Honey
- 2 Tbsp **Bourbon Barrel Aged Balsamic Vinegar**
- ¼ tsp **Smokey Bacon Sea Salt**

FOR THE SALAD

- 1 Head Romaine Lettuce, chopped
- ½ Cup Cherry Tomatoes, halved
- 1 Cup Cucumbers, sliced
- ¼ Medium Red Onion, thinly sliced
- 1/3 Cup Cheddar Cheese, grated
- 4 Slices Cooked Bacon, chopped

INSTRUCTIONS:

1. Butterfly chicken by cutting horizontally through the middle of the chicken breast. Season with the rub and salt then place in a medium size bowl. Top with buttermilk, turn to coat all sides and allow to marinate for at least 20 minutes and up to 6 hours.
2. In two shallow bowls, add beaten eggs to one and flour to the other. Dredge the chicken by dipping first in eggs then in flour. Shake off excess flour and let rest on a wire rack for 5-10 minutes.
3. In a large skillet over medium heat, warm the olive oil. Add chicken and cook 5-6 minutes per side or until chicken is golden brown and cooked throughout. Let the chicken rest for 10 minutes then cut into strips.
4. Meanwhile in a small bowl whisk together the mustard, honey, Bourbon Balsamic, and sea salt.
5. Arrange lettuce on a platter and top with tomatoes, cucumbers, red onion, cheese, bacon, and sliced chicken. Drizzle the dressing over your salad and enjoy! **All bold items artfully crafted by Olivelle**

YIELD:

4

PREP TIME:

15 MINUTES

COOK TIME:

15 MINUTES



MAPLE-WOOD SMOKED BACON INFUSED OLIVE OIL

We all know bacon makes everything taste better, and now it's easier than ever to add that smokey, mouth-watering flavor to any dish! The best part? It's vegan, which means almost anyone can indulge!

DELICIOUS FOR:

- Cooking eggs and potatoes.
- Roasting broccoli, cauliflower, brussel sprouts or cabbage.
- Marinating chicken, beef, and pork.

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