



GRILLED CHICKEN
PANZANELLA
SALAD

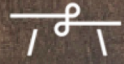


TABLE & TWINE



STEP 1 Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove chicken from plastic and place on parchment paper.

STEP 2 Place chicken in hot oven for 10-15 minutes, or until the chicken reaches an internal temperature of 145°F. While the chicken is cooking, remove burrata from container, slice in half, season with salt and pepper and allow burrata to sit at room temperature along with grape tomatoes, red onion, pesto and vinaigrette.

STEP 3 In a medium mixing bowl, toss baguette pieces, tomatoes and onions, greens and vinaigrette together, then place on your preferred serving dish. Place the two halves of burrata on top of one side of the mixed greens, then lay the heated chicken next to or overlapping the burrata. Finish with a dollop of pesto and serve immediately.