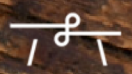


KALE PESTO BURRATA SALAD



Chicken



Greens



Squash



Burrata



Contains Dairy

Kale Pesto



Contains Nuts

Bacon



Seeds



Reduction



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 squash, kale pesto, bacon, pumpkin seeds and reduction.

STEP 3

To build your salad, first smear kale pesto on the bottom of your preferred plate and top with mixed greens. Then, place the two halves of burrata on top of one side of the mixed greens, and the squash and bacon pieces on top of the other side of mixed greens. Sprinkle entire salad with pumpkin seeds, then lay heated chicken next to or overlapping the burrata. Drizzle with sweet wine reduction and serve immediately.