



## ***Strawberry-Almond Chicken Salad***

(Makes 8 Salads)

- ½cup sliced almonds
- 8 boned, skinned chicken breast halves (about 6 oz. each)
- 1Tbs - dried tarragon
- 2 clove garlic, minced or pressed
- 2Tbs - olive oil
- 1cup reduced-fat or regular mayonnaise
- 1/3cup lemon juice
- 2Tbs sugar
- 2Tbs poppy seeds
- 6 quarts (about 9 oz.) salad mix (any variety), rinsed and crisped
- 4cups strawberries, rinsed, hulled, and sliced
- Salt and pepper to taste



1. On a well seasoned Accu-Steam Griddle with the cooking surface set to 350 degrees, stir almonds just until golden, about 4 minutes. Remove from Griddle and set aside.
2. Rinse chicken and pat dry. In a bowl, mix tarragon, garlic, and oil; rub all over chicken to coat evenly.
3. Place chicken onto seasoned Accu-Steam Griddle and cook at 350 degrees until meat in thickest part is no longer pink; cut to test (approx. 4 min. per side).
4. In a mixing bowl, combine mayonnaise, lemon juice, sugar, and poppy seeds; mix well.
5. In a large bowl, combine salad mix, strawberries, and half the dressing; mix lightly to coat with dressing. Divide salad among dinner plates. Cut chicken on the diagonal into wide strips; set chicken alongside or on top of salad.
6. Drizzle chicken with remaining dressing, then sprinkle with toasted almonds. Season to taste with salt and pepper. Mandarin Oranges also make a great substitute for Strawberries.

Recipes are property of AccuTemp Products, Inc.