



Another delicious recipe from

Foster's Demo



Grilled Chicken Prosciutto Wrap Salad

Prep Time: 15 minutes

Makes: 5-6 servings

Ingredients:

1 package Pilgrim's Pride Eat Well Stay Healthy Grilled Chicken Breast Filets

2 bags spring mix salad (10 oz.)

1/2 cup canned guava nectar

1/4 cup apple cider vinegar

2 tablespoons honey

1 teaspoon cajun seasoning

2 tablespoons olive oil

12 ounces Prosciutto ham cut into 24 slices lengthwise

Salt & Pepper to taste

Directions:

1. Blend guava nectar, vinegar, honey and 1 tbsp olive oil with Cajun spice in a blender seasoning to taste for vinaigrette.
2. Cut each chicken breast into three pieces
3. Wrap each piece of breast with a piece of Prosciutto.
4. Heat iron skillet adding remaining olive oil and sear each chicken wrap until brown on all sides.
5. Arrange the mixed spring salad on six serving plates.
6. Place four chicken wraps on top of the salad on each plate.
7. Serve with the guava vinaigrette dribbled over the wraps and salad or serve vinaigrette in an individual small serving bowl as a dip.