

## Mellesssent Recipes

Enjoy your day with delicious food

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## **BALSAMIC CHICKEN SALAD**

## INGREDIENTS:

Ingredients

To make Balsamic Chicken

Salad, you will need:

- 1 pound of boneless,
   skinless chicken breasts,
- ½ cup of balsamic vinegar,
- ¼ cup of extra-virgin olive
   oil,

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- 2 tablespoons of honey,
- 1 tablespoon of Dijon mustard.
- ½ cup of crumbled feta cheese

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- 2 cups of cherry tomatoes
   diced halved or quartered
- ¼ cup diced red onion 8
   Cups Fresh Lettuce Spring mix
- 1 clove of garlic

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salt and pepper ( to taste ).

## **DIRECTIONS**

- Directions
- To grilled or roast chicken, start by:

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- preheating your grill or grill pan over medium-high heat.
- Then, in a small bowl, whisk together the balsamic vinegar, olive oil, honey, Dijon mustard, and garlic, until blended
- Place the chicken in a grill pan and pour the balsamic mixture over it.
- Then, place the chicken on the grill or grill pan and cook for 5-7 minutes per side, or until the chicken is cooked through
- Once the chicken is cooked through, let it cool for a few minutes before slicing it into thin strips.
- To assemble the salad, place the Balsamic Chicken strips on a bed of vegetables and top with cherry tomatoes, red onions, feta cheese, and lettuce mix.





GRILLED POLENTA CROSTINI

These grilled polenta crostini are the perfect snack or light dinner.

Made with just a few simple ingredients, they come together quickly and easily. You won't be disappointed. Click here



**EGG ROLL BOWLS** 

Egg roll bowls are the perfect way to get together with friends and family.

They're easy to make, and they're a great way to get everyone involved in the kitchen. Plus, they're a lot of fun to eat! Click here



MIXED BERRY SALAD WITH RASPBERRY VINAIGRETTE Refreshing Mixed Berry Salad with
Raspberry Vinaigrette is a healthy and
delicious salad that is perfect for a picnic or
potluck. The salad includes a mix of fresh
berries, cucumber, and red onion, tossed
with a simple raspberry vinaigrette. Click
here