

GRILLED VEGAN CHICKEN-STYLE BREAST SALAD

INGREDIENTS

1 pack Garden Gourmet Sensational Chicken-Style Breast

1 head baby romaine lettuce

1/4 cucumber

1/2 pomegranate

30g walnuts

1 lemon

4 branches fresh thyme

Salt and pepper

3 tbsp olive oil

3 tbsp extra virgin olive oil

1 tbsp balsamic vinegar

1 tbsp pomegranate syrup

 2 SERVINGS

 20 MIN

 EASY

Looking for a simple lunch salad? This Grilled Chicken-Style Breast Salad had everything you are looking for: simplicity, vegan and extra delicious!

PREPARATION

1. Prepare the Chicken-Style Breast marinade

Strip the leaves from the thyme sprigs, chop coarsely and mix with the cooking olive oil and 1 tbsp. lemon juice. Brush the Chicken-Style Breast with it.

2. Prepare the salad dressing

Make the salad dressing by mixing the olive oil, vinegar and pomegranate syrup. Season with a little salt and pepper.

3. Prepare the veggies

Remove the leaves from the lettuce heads, slice the cucumber and coarsely chop the walnuts.

Halve the pomegranate and pat the seeds out with the rounded side of a spoon on the peel.

4. Grille the Chicken-Style Breasts

Heat the grill pan. Divide the lettuce and cucumber between 2 plates. Grill the Chicken-Style Breast about 2 min. on each side in the grill pan until grill marks appear. Brush with additional marinade.

5. Assemble the salad and enjoy

Drizzle the salad with some dressing and divide the grilled breasts, sliced on top. Sprinkle with pomegranate seeds and coarsely chopped walnut.

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