

# Summer Chicken Salad

Ingredients:

- 1 1/2 Tbs olive oil, divided
- 1 Tbs white balsamic vinegar
- 2 tsp. honey
- 1 tsp. fresh thyme
- 1/4 tsp. fresh ground pepper, divided
- 1/4 tsp. salt, divided
- 2 cups chopped fresh strawberries, divided
- 1 cup fresh blueberries
- 1/4 cup chopped pecans
- 2, 4 oz. boneless skinless chicken breasts
- 4 cups fresh lettuce (your favorite kind)
- 1/4 cup feta cheese crumbles

Combine 1 tablespoon oil, vinegar, honey, thyme, 1/8 teaspoon pepper, and an 1/8 teaspoon salt in a medium bowl. Stir with a whisk. Add one cup of the strawberries, blueberries, and pecans, tossing to coat. Set aside.

Heat remaining 1/2 tablespoon olive oil in a skillet over medium-high heat. Sprinkle remaining 1/8 teaspoon pepper and 1/8 teaspoon salt over chicken. Add chicken to skillet and cook 3 minutes on each side or until done. Remove from skillet and let stand 5 minutes. Cut chicken into cubes. Divide lettuce between 2 plates or bowls. Add chicken to lettuce and top with strawberry-balsamic mixture. Add some of the remaining fresh strawberries as well, along with about 2 tablespoons of feta cheese on each plate. Enjoy!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Today, close the door to your past and open the door to your future." - Anonymous***