

Caribbean Grilled Chicken Salad with Honey Lime Vinaigrette

By Chef Fabiola Hirschhorn, S/V LUNA

Serves 4

Ingredients

Salad

- 2 heads of Romaine lettuce, thinly chopped
- 2 oranges, cut into segments
- 2 cups of pineapple, cut into small cubes
- 1 Hass avocado, cut into cubes
- 4 green onions, thinly sliced
- ½ cup of cilantro, chopped
- ½ cup of dried cranberries
- ½ cup of sliced almonds or pumpkin seeds
- 2 grilled chicken breasts, sliced

Vinaigrette

- 2 Tbsp honey
- 2 Tbsp apple cider vinegar
- 1 tbsp lime juice
- 1 tbsp red onion (optional)
- ¼ cup grapeseed oil
- Pinch of salt

Directions

1. Layer all the salad ingredients into 4 plates.
2. To make the vinaigrette, add all the ingredients to a food processor and pulse until smooth.
3. Drizzle the vinaigrette over the salad.