



Grilled Harissa Chicken Salad with Lime Cumin Vinaigrette

Yield: 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS <i>(per serving)</i>
GRILLED HARISSA CHICKEN SALAD		Calories 460 Fat 25g Cholesterol 95mg Sodium 550mg Carbohydrate 18g Fiber 5g Sugars 7g Protein 42g
SupHerb Farms Fusions® North African Green Harissa Paste	3 tbsp	
Vegetable oil	2 tbsp	
Fresh lime juice	2 tbsp	
4 small boneless, skinless chicken breasts (each 6 oz)	1.5 lb	
Mixed greens	8 cups	
Grilled corn (about 4 cobs, grilled)	1 cup	
Cherry tomatoes, halved	1 cup	
Red onion, thinly sliced	1/2	
LIME CUMIN VINAIGRETTE		DIETARY STATEMENTS
Fresh lime juice	1/4 cup	Free of Dairy Free of Nuts Free of Eggs
SupHerb Farms Fresh Frozen IQF Garlic Minced	1 tsp	
Dijon mustard	1 tsp	
Salt	1/2 tsp	
Ground cumin	1/4 tsp	
Pepper	1/4 tsp	
Olive oil	1/4 cup	

CHICKEN PREPARATION

- Combine harissa paste, vegetable oil and lime juice. Spread over chicken breasts and refrigerate for 2 hours or up to overnight.
- Grill chicken breasts on greased grate over medium-high heat for 4 to 6 minutes per side or until internal temperature reaches 165°F. Let rest; slice crosswise.
- In large bowl, toss together greens, corn, cherry tomatoes, red onion and LIME CUMIN VINAIGRETTE.
- Divide evenly among 4 plates.
- Top each with sliced grilled chicken breast.

VINAIGRETTE PREPARATION

- Whisk together lime juice, garlic, mustard, salt, cumin and pepper.
- Slowly whisk in olive oil.

TO SERVE

Marinate chicken and assemble salad ahead. Cook chicken to order and toss salad with dressing before serving.