



## Grilled Chicken Summer Salad

### Ingredients

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¼ lb. Arugula	1/3 c. Sliced Almonds
¼ lb. Spinach	Sea Salt
½ lb. Grilled Chicken Breast	Fresh Ground Black Pepper
2 Whole Oranges	

### Dressing:

1/3 c. Vito & Joe's Italian Extra Virgin Olive Oil	4 Sprigs of Rosemary (Buds)
5 Tbsp. Balsamic Vinegar	Sea Salt
1 Clove of Garlic	Fresh Ground Black Pepper
4 Stems of Thyme	1 Lemon

### How to Prepare

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Dressing: In a mortar and pestle, grind garlic, rosemary, and thyme leaves (separated from the stem). Add in salt and pepper, about ½ tsp. each. Mix into a paste. Squeeze in the juice of the whole lemon and

mix. Stir in the balsamic vinegar and Vito & Joe's Italian Extra Virgin Olive Oil.

Cut the oranges into quarters and peel them. Cut into bite-size pieces. Cut the chicken into thin slices across the breast. Leave some thin and long to place on top, and cut across the rest to make small pieces to mix into the salad.

Toss the arugula and spinach together in a large salad bowl. Add in the orange slices and almonds and continue to mix. Mix in the smaller pieces of chicken. Add a pinch of salt and pepper. Add a spoonful of dressing and toss.

Finish with the thin slices of chicken on top and serve with dressing on the side.

*Bon Appétit!*



THE LEANING TOWER OF PISA  
ONE LINE DRAWING BY MEDHAT EL-SAYED NEKI