



SPINACH & BEET SALAD with CRISPY BATTERED CHICKEN

by Chef David Cocker

USING: REUVEN FULLY COOKED BATTERED CHICKEN BREAST CHUNKS

Prep & Cook Time: 15 minutes

Servings: 4 - 5

INGREDIENTS

15 pieces (330g) Fully Cooked Reuven Battered Chicken Breast Chunks (Product Code 10500)
3 ½ cups (875 ml) spinach
1 cup (250 ml) pickled beets, lardon
1 ½ oz (44 ml) goat cheese, crumbled
1 apple, diced
2 button mushrooms, thinly sliced
2 tbsp (30 ml) balsamic vinegar
¼ cup (60 ml) orange juice
1 tbsp (15ml) dijon mustard
2 tsp (10 ml) honey
pinch of salt & pepper

PREPARATION

Prepare Reuven Fully Cooked Reuven Battered Chicken Breast Chunks according to package instructions and set aside.

In a small bowl, whisk together the orange juice, balsamic vinegar, dijon mustard, honey, salt & pepper.

In a large bowl, toss together the spinach, mushroom, apples, beets prepared battered chicken breast chunks and goat cheese. Drizzle with the dressing.



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