



Grilled Chicken and Peach Salad

Smoky grilled chicken and caramelized peaches come together in this vibrant salad that's bursting with summer flavor and freshness.

2 boneless, skinless pasture-raised chicken breasts

Celtic or Himalayan salt and pepper to taste

Fresh herbs like rosemary, basil and oregano (optional)

2 ripe peaches, halved and pitted

6 cups mixed salad greens

¼ cup crumbled feta cheese

¼ cup chopped pecans (toasted with a drizzle of olive or avocado oil)

2½ tablespoons olive oil (reserve the ½ for toasting pecans)

2 tablespoons balsamic vinegar

Season chicken with salt and pepper and other herbs you like. Grill over medium heat for six to seven minutes per side, or until cooked through. Let rest, then slice.

Lightly brush peach halves with olive oil and grill cut side down for two to three minutes, until charred and softened. Slice peach halves into wedges. In a large bowl, combine salad greens, sliced chicken, peaches, feta and pecans.

Drizzle with olive oil and balsamic vinegar. Toss gently and serve.

