

## Cordon Bleu Salad

Servings: 2

### INGREDIENTS

- 2 ea Patuxent Farms® stuffed chicken cordon bleu breast
- 1 ea romaine heart, cut in half
- 4 oz roasted yellow pepper
- 1 ea tomato, quartered
- 2 oz kalamata-style olives
- 4 oz Monarch® pear Gorgonzola vinaigrette
- 1 T Beyond® butter substitute

### PREPARATION

Bake off the chicken and let rest. Brush the cut side of romaine with oil and grill the cut side for 1 to 2 minutes to get good grill marks. Place the grilled romaine on plate with the grilled side up. Garnish with vegetables, slice the chicken and shingle on top. Drizzle with pear Gorgonzola vinaigrette.

