# Honey & Mustard Chicken Salad

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Chicken breasts / cut to strips
- Green salad leaves
- Cherry tomatoes / halved
- Red pepper / sliced into thin strips
- Extra virgin olive oil
- Balsamic Vinegar
- Salt & Pepper

Chicken marinade

- Honey
- Mustard (Start with equal quantity to the honey)
- Olive oil
- Salt & Pepper

## Instructions

**This is a basic chicken salad, yet I just find it so satisfying! I guess I like the fact that I can chomp down a massive bowl of the stuff without feeling too guilty...**

1. Marinade the chicken.

2. Put the rest of the salad in to a big mixing bowl, Season with salt.

3. Fry the chicken till it's cooked through and no longer pink inside.

4. Season the salad with extra virgin olive oil, balsamic vinegar and freshly ground black pepper.

5. Serve with the chicken nicely nestled ontop of the leaves!

**Optional extras**

*I think some caramelised red onion might go nicely with this salad. Also, if you want something more filling, you can always add some new potatoes.*

*I recently spotted a jar of whole sweet piquante peppers at my local supermarket, and started adding them to my salads. It works like a treat and adds that little extra kick which I seem to be craving lately...*