

Grilled Chicken with Spinach Salad

Servings: 2

From Coupon Kitchen

Ingredients

Chicken:

2 boneless skinless chicken breasts

1/4 tsp salt

1/4 tsp pepper

1/4 tsp garlic powder

1/4 tsp dried oregano

1/4 tsp dried rosemary

Salad:

2 cups bag baby spinach

1/2 small red onion, sliced

1 hard-boiled egg, sliced

4 oz fresh sliced mushrooms

1 roma tomato, diced

Light Balsamic Vinaigrette

Preparation

1) Preheat grill to medium-high heat.

2) Season chicken with salt pepper, garlic powder, oregano, and rosemary. Grill chicken until no longer pink and juices run clear, about 5-7 minutes on each side.

3) Combine spinach, onion, eggs, mushrooms, and tomatoes. Top with light balsamic vinaigrette and toss. Serve as a side to grilled chicken or slice chicken and serve on top of the salad.