

## **Lemon-Pepper Grilled Chicken with Spinach Salad**

Servings: 2

### **Ingredients:**

2 boneless, skinless chicken breasts  
1 teaspoon Lemon-Pepper seasoning  
3 cups spinach  
1/4 cup chopped baby carrots  
1/4 cup Craisins dried cranberries  
1/8 cup blue cheese  
1/4 cup Emerald Smoked Almonds, chopped  
Ken's Steakhouse Healthy Raspberry Walnut Vinaigrette

### **Directions:**

- 1) Preheat grill to medium high heat.
- 2) Sprinkle chicken with Lemon-Pepper Seasoning and grill about 10 minutes on each side or until done.
- 3) In a bowl, mix together spinach, carrots, Craisins, and almonds. Add blue cheese and dressing and toss.

Serve salad as a side to the chicken breast or chop chicken breast and toss in the salad for one main dish.