

Peach Salad with Pecan Chicken and Gorgonzola

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Ingredients:

Pecan Chicken:

3/4 cup ground pecans (I pulsed mine in the food processor)
3/4 cup panko
1 1/2 teaspoons paprika
1 1/2 teaspoons cayenne pepper
1 teaspoon salt
1/3 cup all-purpose flour
2 boneless, skinless, chicken breasts, cut into bite sized chunks
2 large eggs

Peaches:

1 tablespoon unsalted butter
1 tablespoon packed brown sugar
3 peaches, pitted and sliced

Vinaigrette:

1 tablespoon olive oil
1 tablespoon white balsamic vinegar
1/2 tablespoon peach jam
Pinch of salt

For assembly:

1 5-ounce package spring greens
1/2 cup crumbled gorgonzola

Directions:

To make the pecan chicken, heat oven to 350°F. Mix ground pecans, panko, paprika, cayenne pepper, and salt in a shallow pan. Put the flour in a shallow dish and lightly dredge all sides of the chicken in it, working in batches. Place the eggs in another shallow dish and beat well with a fork and dredge all sides of the flour coated chicken in the egg mixture; place chicken pieces in the pecan mixture and coat well on all sides. Place coated chicken pieces on a large greased cookie sheet and bake at 350°F for 8 to 12 minutes or until chicken is cooked through and no longer pink in the center. Cool to room temperature.

To make the peaches, heat butter and brown sugar in a large nonstick skillet over medium heat. Add the peaches and stir to coat well. Sauté for 5 to minutes or until peaches are soft. Cool to room temperature.

To make the vinaigrette, whisk olive oil, vinegar, peach jam, and salt in a small bowl.

To assemble the salad, toss spring greens with the vinaigrette, then stir in the cooled chicken and peaches, and crumbled gorgonzola. Makes 4 servings.