

Place chicken, walnuts, cherries and endive in a large serving bowl. In a small bowl, whisk the walnut oil into the balsamic vinegar and season with black pepper. Pour the vinaigrette over the chicken mixture and toss well to coat. Season the chicken with smoked salt (or substitute Kosher or sea salt) and toss gently to combine all of the ingredients. Serve over a bed of frisee lettuce.



WINTER CHICKEN SALAD WITH WALNUTS AND DRIED CHERRIES WITH SMOKED SALT

SERVES 4
COURTESY OF WHOLE FOODS MARKET

*3 large roasted chicken breasts,
cut into bite-size pieces
(about 3½ cups)*
¾ cup roasted chopped walnuts
½ cup dried cherries
1 Belgian endive, thinly sliced
¼ cup roasted walnut oil
2 tablespoons balsamic vinegar
black pepper, to taste
smoked salt, to taste
frisee lettuce for serving

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