

Strawberry Chicken Salad

Source: The Creative Gardener's Cookbook

INGREDIENTS:

4 Chicken breasts; skinless boneless, rinse/pat dry
Salt to taste
2 TBS cooking oil
Tarragon leaves, chopped
White pepper, coarse ground
1 TBS Lemon juice; to 2 TBS
2 TBS Green onions
1 lb Strawberries

WINE MARINADE

3 TBS Salad oil
2 TBS white wine vinegar
5 TBS White wine
1 tsp Mustard, sharp
Salt to taste

DIRECTIONS:

Trim spring onions to about 4 inches of green, rinse/slice. Clean strawberries, trim, rinse, drain, and halve - sprinkle the chicken breasts with salt. In large skillet, heat oil and sauté breasts on both sides for about 4 minutes till they are a golden brown - remove meat, cool, and cut into slices - sprinkle slices with chopped tarragon leaves, white pepper and lemon juice.

Wine Marinade: combine all ingredients - add chicken slices to marinade and steep for 20 minutes - remove slices and arrange them on a medium serving platter - add onions to the marinade and steep for 20 minutes - remove and arrange them with the chicken slices. Pour the remaining marinade over the onion rings and the meat. Arrange the strawberries on the plate - steep for another 20 minutes and serve.

Yield: 4 Servings