

ITALIAN CHICKEN SALAD

- 1 head of Romaine lettuce
- 3-4 Chicken Breast
- 5 Strawberries sliced
- 1 cup of Glazed Pecans
- 4-6 oz Feta cheese
- 10-15 Grape Tomatoes
- Sliced Red Onion
- Tupperware Italian Balsamic Salad Dressing

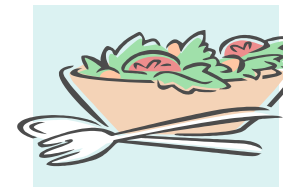


Using Tupperware Oval Cooker, season chicken breast with Italian herb seasoning and cook 6 min. per lb. Hand tear lettuce and using Tupperware Salad Spinner rinse, drain and spin chopped lettuce. Next add onion sliced strawberries, feta cheese, tomatoes, and pecans. Diced chicken into pieces and add to salad. Mix all ingredients together. Serve with any of your favorite side dish or bread!

Enjoy! Your Tupperware Connection

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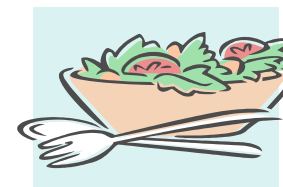


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