

# Cajun Chicken Salad

2 tsp           Cajun seasoning  
2 tsp           olive oil  
2                chicken breasts, boneless, skinless  
4 cups         lettuce, washed and torn  
4 tbsp         honey Dijon dressing mix

optional toppings:

2               eggs, hardboiled, quartered  
2               Cajun roasted potatoes, diced  
1               roasted red pepper, thinly sliced  
1               grilled red onion, thinly sliced  
                freshly ground pepper

- In a small bowl, whisk Cajun seasoning with oil; brush over chicken.
- Place chicken on greased grill over medium heat and grill, turning once, until juices run clear when chicken is pierced, about 12 minutes OR place chicken on rack on rimmed baking sheet, bake in 425°F preheated oven for about 20 minutes. Cool and slice into strips.
- In large bowl, toss lettuce with salad dressing. Top with chicken strips and your choice of toppings. Sprinkle with pepper to taste. Makes 4 servings.

Recipe by Gary Barone