



## **Chicken, Strawberry and Cucumber Salad with Mint and Rice Wine Vinaigrette**

Recipe Courtesy of Robin Miller and Tyson Foods

Recipe serves 4

Preparation Time: 10 minutes

### **Ingredients**

- 2 packages (6 ounces each) *Tyson® Fully Cooked Grilled Chicken Breast Strips*, cut into one-inch pieces
- 1 cup diced cucumber (seeded, if desired)
- 1 cup hulled and sliced fresh strawberries
- 2-3 teaspoons chopped fresh mint
- ¼ cup reduced-sodium chicken broth
- 1 tablespoon rice wine vinegar (regular or seasoned)
- 1 teaspoon honey mustard
- Pinch salt and ground black pepper
- 4 cups (9 ounces) baby spinach leaves

### **Preparation Instructions**

1. In a large bowl, combine chicken, cucumber, strawberries and mint. Set aside.
2. In a small bowl, whisk together broth, vinegar and honey mustard. Season to taste with salt and ground black pepper. Add mixture to chicken mixture and toss to combine.
3. Arrange spinach leaves on a serving platter or individual plates and top with chicken mixture.