## **GRILLED CHICKEN WITH SHALLOTS, CHERRIES & ARUGULA**

## **INGREDIENTS**

1	Shallot (smal	l) (ha	alved)	(length	wise) (	(thinly	sliced)
---	---------------	--------	--------	---------	---------	---------	---------

1 t Vinegar (red wine)2 T Extra-virgin olive oil

1 lb Chicken (breasts)(2 halves)(boneless) (skinless)

Coarse salt & freshly ground black pepper (see note)

**8 oz** Sweet cherries (2 cups) (pitted) (halved)

**1 C** Arugula (baby)



- 1 Combine shallot, vinegar & 1 T oil & set aside
- 2 Pre-heat grill to medium high
- 3 Drizzle remaining oil over chicken
- 4 Season with pepper
- 5 Toss shallot mix, cherries & arugula in a small bowl
- 6 Season with salt & pepper
- 7 Serve on top of the chicken

## **NOTES**

Serves 2

## **SALT**

- 1 Chicken is kashered utilizing salt
- 2 So you probably don't need to add any salt



