

Chicken & Spinach Pomegranate Salad

1 pound chicken breasts
1 tablespoon Oro Bailen Picual Olive Oil
1 tablespoon lemon juice
1 tablespoon fresh rosemary chopped finely
1 tablespoon fresh thyme chopped
1 tablespoons fresh sage chopped
Salt to taste

Prepare the chicken by marinating it in a bowl with olive oil, lemon juice, salt and herbs.
Marinate for at least 30 minutes.

Grill the chicken on a grill pan, about 8 minutes per side, until browned and cooked through.
Slice chicken.

Vinaigrette

1/4 cup (60ml) Oro Bailen Picual Olive Oil - or any Medium EVOO
4 tablespoons Pomegranate Balsamic vinegar
Freshly squeezed orange juice – 1 Orange
1 teaspoon dijon mustard
salt and pepper to taste

Whisk together all vinaigrette ingredients until well blended.

Spinach Salad

8-9 ounces baby spinach
3/4 cup pomegranate arils
1/4-1/2 cup (30-60g) feta cheese - Optional
candied pecans

Toss together all salad ingredients – add chicken and serve.