


Grilled Chicken and Peach Summer Salad

Recipe By *Estee Kafra*



Cooking and Prep: 
2.5 h

Serves:  6

Contains:   

Preference: Meat

Nothing says summer like a good fresh salad highlighting the season's best!

Difficulty: Easy

Occasion: Shabbat

Source: Family Table by
Mishpacha Magazine

Ingredients (15)

Salad

- 6 boneless chicken legs
- 3 peaches, pitted and halved
- 1/2 a red onion, very finely sliced
- 1 cup canned corn, rinsed well
- 1/2 cup honeyed pecans
- 5 ounces spinach leaves or romaine leaves, cut into smaller pieces

Dressing

- 1/4 cup oil
- 1/4 cup maple syrup
- 2 cubes Gefen Frozen Garlic
- 2 tablespoons Gefen Soy Sauce
- 1 tablespoon Bartenura Balsamic Vinegar

Marinade

- 1 tablespoon oil
- 1 clove garlic, minced, or 1 cube Gefen Frozen Garlic
- 1 tablespoon Gefen Soy Sauce

Sommelier Suggests

- Yatir Rosé

Start Cooking

Marinate

1. Marinate the chicken in the oil, garlic, and soy sauce.

Note:

You can do this a day or two ahead if you like.

Grill

1. Preheat the grill and grill chicken on both sides until cooked through.
2. Meanwhile, dip the peaches into oil to prevent them from sticking to the grill. Place them on the grill until just warm and soft, with nice grill lines.
3. Let cool and slice into thin slices.

Assemble the Salad

1. Place the greens along with the red onion and corn into a bowl. Add the grilled chicken and

peaches.

2. Combine the ingredients for the dressing in a small bowl. Dress salad with as much dressing as desired.

Credits

Photography by Moishe Wulliger

Styling: Renee Muller