

Roasted Portobello Chicken Salad

Recipe By *Esther Deutsch*

Whisk[®] by Ami



Cooking and Prep:  7 h

Serves:  6

Contains:  

Preference: Meat

Difficulty: Medium

Source: Whisk by Ami

Magazine

Ingredients (16)

Main ingredients

- 6 dark or white chicken cutlets, trimmed and thinned
- 6 large portobello mushroom caps, cleaned
- 10 ounces mesclun salad greens
- 3 different color peppers, cut into strips
- 1 cup pine nuts, toasted

Marinade

- 3/4 cup Gefen Olive Oil
- 1/2 cup Haddar Teriyaki Sauce
- 1/4 cup Gefen Honey
- 1 teaspoon fresh thyme leaves, minced, or 1/2 teaspoon dried thyme
- 5 cloves frozen or fresh garlic, minced
- 1 teaspoon fresh pepper

Salad Dressing

- 1/3 cup Gefen Olive Oil
 - 2 tablespoon Gefen Soy Sauce
 - 3 tablespoons sugar
 - 2 tablespoons seasoned rice vinegar
 - 1/4 teaspoon fresh pepper
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Start Cooking

To Prepare the Chicken and Mushrooms

1. In a jar mix all ingredients for marinade until evenly combined.
2. Before marinating chicken, cut chicken into rectangular shape by trimming all ends.
3. Marinade chicken and mushrooms for at least 6 hours.
4. Preheat oven or grill to 450°F. Roast or grill mushrooms gill side down for 20 minutes. Grill chicken on indoor or outdoor grill on high heat for approximately 6-8 minutes per side.

To Prepare the Salad

1. Combine all dressing ingredients in a jar or cruet, and shake well until evenly combined.
2. Toss with mesculin, peppers and/or tomatoes, and pine nuts. Top with sliced mushrooms and

serve with chicken.

To Serve

1. When ready to serve, place grilled chicken on a plate. Place four bamboo skewers on each corner of chicken. Fill with salad, being carefully not to overfill.
2. Top with sliced mushrooms. Sprinkle some reserved pine nuts on top of salad. Serve.