
Honey Mustard Chicken Spinach Salad

For each serving, you will need:

- 2 tsp. Mike's Gourmet Herbs Meat Rub & Marinade
- 5 tbsp. Mike's Honey Mustard Grill & Basting Sauce
- 2 boneless chicken breast tenderloins
- 4 tbsp. small curd cottage cheese
- 8 slices of mandarin orange
- 2 cups baby spinach leaves

Coat chicken with virgin olive oil. Sprinkle Mike's Gourmet Herbs Meat Rub & Marinade over tenders and press in with hands. Repeat on other side. Grill or sauté in a stainless steel skillet with lid over medium low heat. Turn frequently to keep from sticking and browning evenly. Grill or sauté until fully cooked yet still moist in center.

Prepare dish by spreading spinach evenly over center of dinner plate. Surround spread spinach with eight evenly placed leafs to make a spindle (see photo on our website).

Drizzle spinach with 4 tbsp. Honey Mustard sauce. Spoon cottage cheese on center of spinach bed in more of a column than a round pile. Place tenders along sides of cottage cheese as shown in photo. Drizzle each tender with remaining Honey Mustard sauce. Place one slice of mandarin orange on each spindled leaf of spinach.

Serve as lunch or meal, or as course one of a two or three course meal.

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