

*Texas Hill Country Olive Co.*

# **BALSAMIC GRILLED CHICKEN WITH DILL CHOPPED SALAD**

with Hot Honey Balsamic Vinegar & Sola Stella EVOO

## **Ingredients:**

### **Balsamic Marinade Ingredients:**

- 2 tbsp soy sauce or coconut aminos
- 4 cloves minced garlic
- ½ tsp red pepper flakes
- ½ cup of Hot Honey Balsamic Vinegar
- ¼ cup of raw honey
- 1 lime zested and squeezed
- ½ tsp salt + ½ tsp black pepper

### **Chicken Ingredients:**

- 5 boneless chicken breasts
- Garlic powder for seasoning
- Balsamic Marinade (recipe above)

### **Creamy Dill Dressing Ingredients:**

- 1 cup buttermilk
- ½ cup mayonnaise
- ½ cup Sola Stella Extra Virgin Olive Oil
- 1 lemon squeezed
- 3 tbsp fresh dill
- ½ tsp salt + ½ tsp black pepper

### **Salad Ingredients:**

- 2 hearts romaine lettuce
- 1/2 head purple cabbage
- 1 cucumber, ribboned
- 3 hard boiled eggs



## **Directions:**

1. In a small bowl whisk together all marinade ingredients and chill in fridge until ready to use.
2. Season your chicken with onion powder and top with balsamic chicken marinade, allow to set for at least 30 mins before cooking.
3. Heat BBQ and add chicken to hot grill.
4. Pull chicken breasts off the grill at 155°F (68°C) and let them rest for 3-5 minutes.
5. As chicken rests, make salad dressing by mixing all ingredients.
6. Mix dressing with salad ingredients and serve with chicken.