

Fresh Peach Salad  
Courtesy of Macheesmo.com

- 2 ripe peaches, cored and cut into 1/8 sections
- 2 chicken breasts
- 2 tbsp olive oil
- baby greens, spinach, or arugula
- 4 oz goat cheese
- 1/2 cup pecans, toasted and roughly chopped
  
- 2 tbsp balsamic vinegar
- 1 tsp molasses
- 1 tsp Dijon mustard
- 1 tbsp shallot, minced
- 1 lemon, juice only
- 1/3 to 1/2 cup olive oil
- salt and pepper

Sprinkle chicken breasts liberally with salt and pepper. Heat 2 tbsp of olive oil over medium heat and set the chicken in the pan. Cook for 7 minutes and then flip it; cook for 7 more minutes and then transfer to an oven to finish cooking at 350 degrees F for about 20 minutes. Let rest for 5 minutes and then slice chicken. If you are toasting pecans you can do that while your chicken is in the oven - be careful not to burn. Wash and dry the greens. Add a few handfuls of greens along with the cheese to a large bowl. In a separate bowl, mix the dressing with the last 7 ingredients. Then, pour a few tbsp of the dressing into the bowl with greens and cheese and toss until well coated. Sprinkle pecans on the greens and lay the chicken and peaches over them.

Makes 2 dinner salads or 4 appetizer portions.