



**Cilantro Lime Tortellini Salad
with Chipotle Chicken**

Ingredients

Chicken

- 2 boneless, skinless chicken breasts
- 2 tablespoons [Fustini's Chipotle olive oil](#)
- 1 cup Panko crumbs
- 1 1/2 tablespoon Tajin Clasico Seasoning (usually found in the Mexican ingredient isle)

Salad

- 1 pound cheese tortellini, cooked
- 12 oz. sun-dried tomatoes, chopped
- 3 cups baby kale, coarsely chopped
- 1/4 cup crumbled cotija or feta cheese
- 2 tablespoons fresh cilantro

Cilantro Honey Vinaigrette

- 3 tablespoons freshly squeezed lime juice
- 1 1/2 tablespoon [Pure Michigan honey](#)
- 1/4 cup fresh cilantro
- 1/3 cup mayonnaise
- 2 tablespoons [Fustini's Iron Fish Honey vinegar](#)
- salt & pepper to taste
- 3 tablespoons [Fustini's Leek olive oil](#)
- 1/4 cup [Fustini's Delicate SELECT olive oil](#)

Directions

Step 1. Chicken

Preheat oven to 350.

Combine Panko and Tajin seasoning in a shallow bowl. Heat olive oil in sauté pan. Heavily dust each chicken breast in Panko mixture and place top side of the breast down into heated olive oil. Sauté each side until seared and browned.

Remove from pan and place on baking sheet. Bake in oven approximately 20 minutes until internal temperature reaches 165 degrees. Remove from oven and let rest 5 minutes.

Step 2. Salad

In large salad bowl, toss cooked tortellini with tomatoes and kale. add feta. Drizzle with vinaigrette and toss.

To serve, slice chicken against the grain and place on top of salad. Garnish with fresh cilantro and serve with [Fustini's Guacamole](#) and chips.

Step 3. Vinaigrette

In a blender or food processor, combine lime juice, honey, cilantro, vinegar, salt and pepper and oils. Blend until combined and smooth.

Adapted from "How Sweet Eats"