



Iron Fish Honey Chicken Salad

Ingredients

- 2 chicken breasts
- 4-5 tablespoons [Fustini's Herbs de Provence olive oil](#), divided
- salt and pepper
- salad greens
- red onion, thinly sliced
- 14-16 cherry tomatoes, halved
- 1/4 cup feta cheese
- 4 tablespoon [Fustini's Iron Fish honey vinegar](#)
- 1 teaspoon [Horseradish Mustard](#)

Directions

Step 1.

Pat dry chicken and season with salt and pepper. Add 2 tablespoons olive oil to a medium sauté pan. Add chicken to the hot pan and cook 5-7 minutes on each side until seared and internal temp reaches 165.

Step 2.

Prepare salad greens, onion, tomatoes and feta. Combine Iron Fish honey vinegar with mustard.

Step 3.

When chicken approaches 165, reduce heat, add honey mustard mixture and simmer 1-2 minutes, turning chicken to coat both sides. Remove from heat, remove chicken to a cutting board to rest. Take remaining liquid into the pan and add remaining olive oil to create a warm dressing. Slice chicken and place on top of the salad. Drizzle warm dressing over salad.