

Gourmet express

Turn every meal into a fine-dining delight with Woolworths Fresh Restaurant Blend, a mix of fresh, crispy salad leaves.



Grilled chicken with Restaurant Blend.

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Serves 2

- 2 chicken breast fillets
- 2 tsp olive oil
- 1 x 140g pkt Woolworths Fresh Baby Leaf Restaurant Blend
- 8 cherry tomatoes

Dressing

- 2 tbs extra virgin olive oil
- 1 tbs balsamic vinegar
- Juice of ½ lemon
- 1 garlic clove, crushed

1. For dressing, whisk all ingredients together in a small bowl then season to taste with salt and pepper.
2. Preheat a char-grill pan over medium heat. Brush chicken with oil and season to taste with salt and pepper. Add to grill and cook for 2-3 minutes each side or until golden brown and cooked through. Transfer to plates.
3. Divide salad leaves and tomatoes among plates and serve with dressing.



Restaurant Blend side salad
Combine Restaurant Blend with parmesan, red onion, tomatoes and your choice of dressing.