

Orange Chicken Salad with Greens and Goat Cheese

Sometimes it's just too hot to grill. So we'll keep it inside and use the slow cooker for a light dinner. Light, simple and easy summer recipe is the perfect week night meal. Another option is to make the chicken and to keep it in the fridge and use it during the week for other recipes such as a stir fry. You can also have a piece of chicken with a sweet potato and veggies for breakfast or lunch. Enjoy!

xoxo,

Kristin

Directions:

1) Sprinkle chicken breasts with garlic, thyme and salt.

Place in a 3 1/2 or 4 quart slow cooker. Pour orange juice and balsamic vinegar over chicken.

2) Cover and cook on low for 6 to 7 hours or on high for 3-4 hours. Remove chicken and keep warm while preparing the rest of the salad.

3) In a large bowl toss together, the salad greens, cherry tomatoes, olives and walnuts. Slice the chicken and add to the top of the salad along with the goat cheese. Drizzle your favorite dressing on top.

Recipe from Better Homes and Gardens Slow Cooker Recipe Book, serves 4