

Grilled Mesquite Lime Chicken Caesar Salad

Ingredients:

4 skinless, boneless chicken breast halves
1/2 cup mesquite lime marinade (Newman's Own or other)
10 cups mixed lettuce, torn into small pieces
1 large tomato, diced
1/2 sweet onion, diced
1 green bell pepper, cleaned and sliced
4 tablespoons grated Parmesan cheese
1/2 cup creamy Caesar salad dressing
1 cup favorite croutons

Preparation:

In a shallow glass baking dish, arrange chicken and pour mesquite lime marinade over, making sure sauce gets underneath chicken pieces. Cover with plastic, allow to marinate in the refrigerator for at least 30 minutes before grilling.

Set your grill to medium high heat.

Remove chicken from dish and discard marinade.

Grill chicken breasts for 10 to 12 minutes, flip and grill another 10 to 12 minutes or until chicken is no longer pink on the inside.

Remove and let chicken rest for 5 minutes, then slice into thin strips on the diagonal.

In a large salad bowl, Put all the ingredients and toss gently until coated well with the Caesar dressing.

Serve immediately; no need to chill.