

CHICKEN SALAD WITH JALAPENO RASPBERRY VINAIGRETTE



EMILY G'S™
JAM OF LOVE

6 oz grilled chicken sliced
1/2 c black beans drained
1 c of shredded Manchego Cheese
1 Avocado, diced
2 green onions chopped
1/2 c of chopped cilantro
1 small bag mescaline mix or baby greens
Jalapeno Raspberry Vinaigrette (recipe below)

Place greens in a salad bowl then top with cheese, black beans and chicken. Next add the avocado, green onion and cilantro. Toss with Jalapeno Raspberry vinaigrette.

Option: Serve in a flour tortilla bowl. Spray a small round baking dish with Pam and place a flour tortilla in the bowl and spray the tortilla with a little more Pam. Bake at 425° for about 10 minutes, until crispy.

Jalapeno Raspberry Vinaigrette

1/4 cup **Emily G's Jalapeno Raspberry Jam**
2 T extra virgin olive oil
2 T apple cider vinegar
1 t of lime juice

Heat Jalapeno Raspberry jam in microwave for 10 seconds. Whisk in remaining ingredients until emulsion is formed. Salt and pepper to taste. Cool to room temperature.