



EMILY G'S™
JAM OF LOVE

Jalapeño Raspberry Vinaigrette Dressing on Mixed Green Salad with Chicken, Avocado, Black Beans & Manchego Cheese

This Jalapeño Raspberry Vinaigrette Dressing is great for any salad, but this particular salad is a perfect match for this vinaigrette. The salad is leaning towards that of southwestern or Tex-Mex style, and is very easy to make. In 5 minutes you can have lunch or dinner. Every ingredient has a protagonist role including the avocado, mixed green, chicken, black beans, cilantro, green onions & manchego cheese. TIP: As a variation, you can substitute the chicken with shrimp or tofu. Also, you can add some nuts, carrots, mushrooms, cherry tomatoes or broccoli.

Ingredients

- 6 oz grilled chicken, sliced
- 1/2 cup black beans, drained
- 1 cup of shredded Manchego Cheese
- 1 avocado, diced
- 2 green onions, chopped
- 1/2 cup of chopped cilantro
- 1 small bag mesclun mix or baby greens

Instructions

Toss the greens in a bowl. Next add in the Manchego cheese, black beans and chicken. Add the avocado, green onion and cilantro. Toss with the Jalapeno Raspberry vinaigrette.

Jalapeno Raspberry Vinaigrette

- 1/4 cup **Emily G's Jalapeno Raspberry Jam**
- 2 TableSpoons extra virgin olive oil
- 2 TableSpoon apple cider vinegar
- 1 teaSpoon 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 and let cool to room temperature.

Optional – For a fun presentation serve in a flour tortilla bowl. Spray a small round baking dish with Pam cooking spray and place a flour tortilla in the bowl and spray the tortilla with a little more Pam. Bake at 425F for about 10 minutes or until a crispy. Place the tortilla bowl on a plate and fill with the chicken salad.