

**Arugula, Chicken, and Strawberry Salad with  
Balsamic Brown Sugar Vinaigrette and Candied Pecans**  
MAKES 4 SERVINGS



- 3 cups shredded roasted chicken (2 chickens already roasted) Save unused chicken.
- 4 cups arugula, tough stems removed
- 3/4 cup candied pecans
- 1 cup fresh strawberries, thinly sliced
- 4 ounces goat cheese, crumbled
- 1 recipe Balsamic Brown Sugar Vinaigrette (recipe follows)

Preheat the oven to 400°F.

Shred or cut the chicken into bite-sized pieces. Place the meat on a baking sheet and warm in the oven, 2 to 3 minutes. Remove from the oven.

Combine the strawberries and vinaigrette in a large bowl. Add the arugula and toss to coat.

Divide the salad among 4 salad plates. Top each portion with shredded chicken, candied pecans, and goat cheese and serve immediately.

**Balsamic Brown Sugar Vinaigrette**  
MAKES ABOUT 1/2 CUP

- 3 tbsp balsamic vinegar
- 2 tsp light brown sugar
- 1/4 tsp salt
- 1/8 tsp finely ground pepper
- 1/2 cup extra virgin olive oil