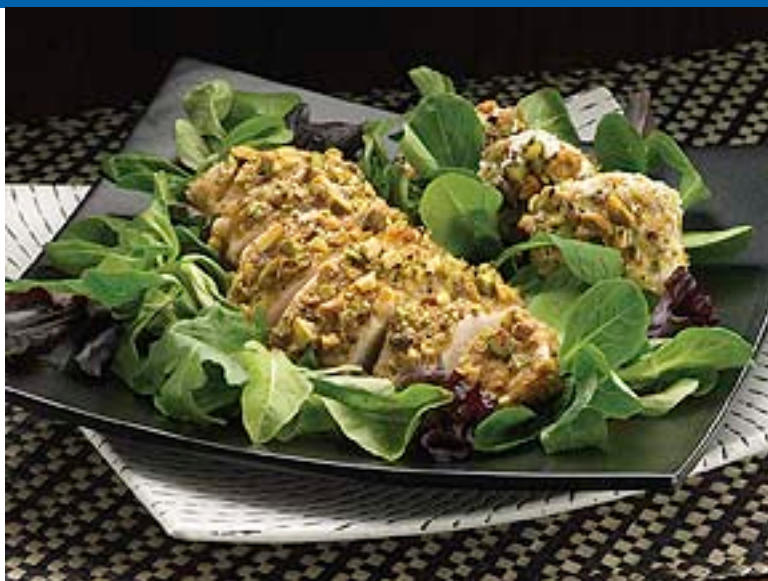


Pistachio Chicken Salad

with Goat Cheese Medallions

Submitted by: Shirley DeSantis



4 Servings

- 4 **Pilgrim's Pride** boneless, skinless split chicken breasts
- 1/4 cup plus 2 tablespoons dry Italian-style bread crumbs, divided
- 3/4 cup chopped pistachios, divided
- Purchased Roasted Garlic or Creamy Italian salad dressing, divided
- 1/4 teaspoon coarsely ground black pepper
- 2 logs (3 1/2 ounces each) Chevre (goat cheese)
- 4-5 cups mixed salad greens or baby spinach

Place chicken breasts between sheets of plastic wrap and pound lightly with meat mallet to even thickness. Line shallow baking pan with foil and lightly coat with cooking spray. Set aside.

Combine 1/4-cup bread crumbs and 1/4-cup pistachios in shallow dish. Place 1/4-cup salad dressing in another shallow dish. Dip chicken breast in salad dressing to coat, drain off excess and then dredge in pistachio mixture. Repeat with remaining breasts. Place breasts in single layer on prepared baking pan. Refrigerate 15 to 20 minutes to set the breading.

To prepare goat cheese medallions, combine remaining 2 tablespoons bread crumbs with remaining 1/2-cup pistachios and pepper in shallow dish. Place 1/4-cup salad dressing in another shallow dish. Cut each log of goat cheese into six equal slices for a total of 12. Dip cheese medallion in dressing and then dredge in pistachio mixture, turning to coat all sides. Repeat with all cheese medallions. Place in single layer on plate, cover with plastic wrap and freeze for 10 to 15 minutes. May be prepared ahead and refrigerated for at least one hour.

Preheat oven to 350°F. Bake chicken 20 to 25 minutes or until temperature on meat thermometer reaches 160°F or juices run clear when pierced with knife.

To make warm goat cheese medallions, preheat grill pan over medium high heat and spray with cooking spray. Add medallions, lower heat to medium-low and grill about 1 1/2 to 2 minutes per side. Outside of medallions should be crispy while inside remains soft and creamy. May be cooked in heavy skillet instead of grill pan.

To serve, toss salad greens with desired amount of remaining dressing. Divide among four plates. Top each salad with sliced chicken breast and garnish with three warm goat cheese medallions.

