

GRILLED PINEAPPLE AND CHICKEN SALAD

2 (6 oz.) chicken breasts, boneless & skinless
1 Tbsp. olive oil, divided
salt & pepper

One pineapple, cored & peeled cut into wedges or rounds
¼ cup almond oil *
1 Tbsp. chopped chervil
½ cup minced celery
2 Tbsp. minced red onion
¼ cup toasted, slivered almonds (toast for a few minutes in a fry pan stirring often) *
1 tsp. finely chopped fresh parsley

Season the chicken with salt pepper and ½ Tbsp. of olive oil. Place on pre-heated grill and cook for about 4 minutes per side. Season the pineapple slices with salt & pepper and ½ Tbsp. olive oil. Grill pineapple for 1 - 2 minutes on each side. Cool the chicken and the pineapple and dice each, reserving 2 slices of the pineapple. In a mixing bowl, add the 2 reserved pineapple slices and mash them against the side of the bowl with a fork. Add the ¼ cup almond oil and whisk until emulsified. Stir in the chervil. Season the vinaigrette with salt & pepper. In a mixing bowl toss the diced chicken, diced pineapple, red onions, celery and almonds with the dressing. Cover the salad and refrigerate for 1 hour. Garnish with chopped parsley.

(Adapted from an Emeril Lagasse recipe that uses walnut oil and walnuts instead of almond oil and almonds)

WHEEL GARDEN