



SMART SALADS

ROMAN SALAD

- 1/3 cup **TSG Dressing Up Pink Peppercorn**
- 1 Tbsp fresh squeezed lemon juice
- 2 heads Romaine lettuce, washed and chopped
- 10-12 oz pkg. grilled chicken breast strips
- 1 avocado, sliced
- 1 cup cherry tomatoes, washed and quartered
- 3 Tbsp shredded Parmesan cheese

1. Mix together Dressing Up Pink Peppercorn Dressing and lemon juice in large mixing bowl. Toss lettuce with dressing and place into a serving bowl.
2. Top with chicken strips, avocado, tomatoes and Parmesan cheese.

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