

# Griddled Peach & Smoked Chicken Salad



**Serves 4**

**Prep 11 mins**

**Cooking 4 mins**

**Easy**

## **Ingredients**

2 peaches, halved  
2 smoked chicken breasts, sliced  
100g micro leaves  
1 red onion, sliced  
3 tbsp sherry vinegar  
2 tbsp olive oil

1. First make the dressing: whisk together the sherry vinegar & oil with a big pinch of black pepper in a small bowl.
2. Heat a griddle pan over a high heat and cook the wedges of peach for around 2 mins on each side, keeping them still until the griddle marks show. You may have to do this in two batches.
3. Meanwhile, divide the salad leaves, red onion and smoked chicken between four plates, and when the peaches are ready, arrange them on top and drizzle over the sherry vinegar dressing.