



Aunt Nellie's[®]

RUBY BEET CHICKEN SALAD SKEWERS WITH CITRUS-STONE GROUND MUSTARD VINAIGRETTE

SERVES: Makes 8 SERVINGS

PREP TIME: 25 MINUTES | **COOK TIME:** 20 MINUTES

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Baby Whole Pickled Beets, drained (See Note)
- 2 large boneless, skinless chicken breast halves (about 1 pound)
- Salt
- Pepper
- 4-1/2 tablespoons stone ground mustard, divided
- 1-1/2 tablespoons plus 1/3 cup orange marmalade, divided
- 2 tablespoons minced fresh chives
- 1 large lemon, zested & juiced (1/3 cup juice)
- 1/2 teaspoon salt
- 1/2 teaspoon ground pepper
- 1/4 cup olive oil
- 1 bag (9 ounces) leafy romaine pieces
- 1/3 cup chopped almonds, toasted
- 1/3 cup crumbled firm white cheese (such as blue cheese, feta, or goat)

NOTE: Whole Pickled Beets may be substituted. Cut beets in half.

INSTRUCTIONS

1. Preheat oven to 375° F. Drain beets; set aside.
 2. Season both sides of chicken with salt and pepper, as desired. In small bowl, combine 1-1/2 tablespoons each of the mustard and the marmalade. Brush mixture over chicken until completely coated. Bake chicken on aluminum foil-lined rimmed baking sheet, about 20 to 25 minutes or until juices run clear; set aside.
 3. Meanwhile, for vinaigrette, in medium bowl, combine remaining 3 tablespoons mustard, 1/3 cup marmalade, chives, zest and lemon juice, salt and pepper. Slowly pour in oil while whisking vigorously until completely combined.
 4. Slice cooled chicken into 1-inch pieces. Onto each skewer, thread a beet, piece of chicken and 4 to 5 pieces of lettuce; repeat two more times; add one beet at end. Repeat to make 8 skewers. Place skewers on large serving platter. Stir vinaigrette; drizzle lightly over skewers. Sprinkle with almonds and cheese. Serve with remaining vinaigrette.
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