



Quail Creek
A ROBSON RESORT
COMMUNITY

Pecan Chicken Salad

Executive Chef, Aris Cabrera

Pecan Chicken Salad Ingredients:

Pecan crusted chicken breast
2 cups spring mix
½ cup mandarin oranges
½ avocado
2 oz toasted pecan pieces
2 oz cucumber slices

Pecan Crusted Chicken Breast Ingredients:

8 oz chicken breast
2 oz pecan dust
2 oz Panko bread crumbs
Salt and Pepper to taste
2 oz olive oil

Mix pecan dust and Panko with salt and pepper, coat chicken breast with pecan mixture, cook chicken breast on a medium high skillet until each side is golden brown, finish cooking at low temperature for two minutes, set aside.

Pear and Pecan Vinaigrette Ingredients:

½ cup rice wine vinegar
1 peel of pear
½ cup olive oil
¼ cup pecan dust
Fresh thyme spring
1 minced garlic clove
½ minced shallot
½ teaspoon salt
½ teaspoon pepper
1 teaspoon honey
1 egg yolk

Put all ingredients in a blender except for pecans and oil, blend and add oil slowly and a little at a time, once the emulsion is done, gold in the pecans, set aside.

Salad Arrangement

Place the lettuce on the middle of the plate, arrange each ingredient like “cobb salad” set the dressing on the side, or if you prefer, toss the dressing into the lettuce before serving.