



## TANDOORI CHICKEN SALAD

- 2 tsp cooking oil
- 4 boneless, skinless chicken breasts
- 3/4 cup **TSG Tandoori Sauce**
- 1 bag mixed salad greens
- 1 lg. seedless cucumber\*, peeled, halved, sliced
- 4 radishes, halved, thinly sliced
- 3 green onions, thinly sliced
- 1/4 cup fresh mint leaves

1. Heat oil in large skillet over Med-High heat until hot. Add chicken; cook thoroughly until browned and no longer pink in center, turning once. Cool slightly before slicing.
2. Place sliced chicken in medium bowl; add Tandoori Sauce and toss to coat.
3. Divide salad greens onto four plates, top with chicken and all remaining ingredients. Serve additional Tandoori sauce on the side.

\*Seedless cucumbers, also called hothouse or English cucumbers, are thinner and longer than regular cucumbers and are sold wrapped in plastic.

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