

Hazelnut Cranberry Chicken Salad

INGREDIENTS:

- 1/3 cup hazelnuts
- 1/3 cup dried unsweetened cranberries, or fresh cranberries, chopped
- 1 chicken breast
- 3-4 sprigs of fresh thyme
- 2 tablespoons olive oil
- 1/2 head radicchio, roughly torn
- 1-2 cups salad greens of your choice
- Juice of 1/2 lemon
- Olive oil and salt to taste
- Sections of 1/2 grapefruit or 1 tangerine, optional

PREPARATION:

Roast the hazelnuts on a cookie sheet at 350°F for 7-10 minutes or until they are fragrant and toasty. Let cool, put in a plastic bag and smash with a mallet or blunt object. Heat 2 tablespoons of olive oil in a skillet on medium-high heat and lay down half the thyme, with the chicken breast on top. Turn it over to finish cooking and add new thyme sprigs, only when the first side is golden. Let cool and slice. Toss everything together and serve.

NOTES FROM THE COOK:

Salad