



# Grilled peach, chicken & feta salad

1 1/2 cups chicken fillets  
3 tbsp olive oil  
4 ripe peaches, quartered  
4 tsp sherry vinegar  
1 tbsp clear honey  
1 red chili finely chopped  
10.2 oz bag herb salad  
2/3 cup feta cheese crumbled

1. Heat a griddle. Toss the chicken in  $\frac{1}{2}$  tbsp of the oil, and season. Cook for 3-4 mins on each side or until cooked through. Let rest on a plate.
2. Toss the peach slices in  $\frac{1}{2}$  tbsp oil and some ground black pepper. Grill on their cut sides for 1-2 mins each side.
3. Mix the remaining olive oil, vinegar, honey and chili. Toss with the herb salad. Arrange the chicken and peach slices on top and sprinkle with feta. Drizzle with the resting juices from the chicken and serve.