



## Grilled Chicken Salad with Apricot Glaze, Homemade Mustard Vinaigrette and Grape Salad

Recipe courtesy Bobby Flay

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<b>Prep Time:</b>	15 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	15 min	Intermediate	4 servings
<b>Cook Time:</b>	15 min		

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### Ingredients

#### Vinaigrette:

1/4 cup chardonnay vinegar  
1 tablespoon Dijon mustard  
1 tablespoon whole grain mustard  
Salt and freshly ground black pepper  
1/3 cup extra-virgin olive oil, plus more if needed

#### Grape Salad:

3 Fresno chiles  
Canola oil  
Salt and freshly ground black pepper  
2 cups green seedless grapes, roughly chopped  
2 cups red seedless grapes, roughly chopped  
2 to 3 tablespoons chardonnay vinegar  
2 to 3 tablespoons extra-virgin olive oil

#### Chicken:

3/4 cup apricot jam  
3 tablespoons chardonnay vinegar  
4 (6-ounce) boneless, skinless chicken breasts, pounded thin  
Canola oil  
Salt and freshly ground black pepper  
1/4 cup roughly chopped fresh thyme  
1 bunch watercress, for serving  
1/2 cup sliced skin-on almonds, lightly toasted, for serving

### Directions

For the vinaigrette: Whisk the vinegar, the mustards and salt and pepper, to taste, in a bowl. Slowly whisk in about the olive oil and until emulsified. Taste; whisk in a few more tablespoons olive oil, if desired.

For the grape salad: Prepare the grill for direct grilling.

Brush the chiles with oil and season with salt and pepper. Grill until charred on all sides. Remove to a bowl, cover and let steam for 15 minutes. Remove the skins and coarsely chop. Transfer to a bowl and add the grapes, chardonnay vinegar and olive oil. Season with salt and pepper. .

For the chicken: Whisk together the apricot jam and vinegar. Season with salt and 1/4 teaspoon black pepper.

Brush the chicken on both sides with oil and sprinkle with salt and pepper. Grill until the first side is golden brown, about 2 1/2 minutes. Turn, brush with the glaze and sprinkle on the thyme. Cook until just cooked through, another 2 to 3 minutes. Remove to a serving platter.

To serve, top with the grape salad, then the watercress and finally the almonds. Drizzle with the vinaigrette.



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