



Warm mushroom, walnut & chicken salad

Preparation: 15 minutes

Cooking: 12 minutes

Serves: 4

- 1 /3cup olive oil
- 500g chicken breast fillets
- 1 lemon rind finely grated & juiced
- 1 tbs soy sauce
- 1 tbs fresh thyme leaves
- 1 garlic clove, crunched
- 400g button mushrooms, halved
- 1 bunch rocket, trimmed, washed & dried
- 250g cherry tomatoes, halved
- 1 /2cup walnut halves, roughly chopped

1. Heat 1 tbs oil in a large frying pan over medium-high heat. Add the chicken fillets & cook for 4 minutes on each side or until just cooked through. Remove to a plate, cover with foil & set aside.
2. To make the dressing, combine remaining oil, lemon rind & juice, soy sauce, thyme & garlic in a screw-top jar. Shake well to combine.
3. Add the mushrooms & dressing to the frying pan & cook, stirring occasionally, over medium-high heat for 3-4 minutes or until mushrooms are just tender.
4. Place the rocket into a large bowl. Add the cherry tomatoes & warm mushrooms, reserving the pan juices. Toss gently to combine & spoon onto serving plates.
5. Cut the chicken fillets into 1cm-thick slices. Arrange the chicken & walnuts on the salads. Drizzle generously with reserved mushroom pan juices & serve immediately.

Variation: Use semi-dried tomatoes instead of cherry tomatoes.