



Lime Grilled Chicken Caesar Salad

INGREDIENTS:

4 skinless, boneless chicken breast halves	1 green bell pepper, seeded and thinly sliced
1/2 cup mesquite-lime marinade **	2 tablespoons grated Parmesan cheese
1/2 head lettuce, torn into small pieces	1 cup large cheese and garlic croutons
1 large tomato, cut into wedges	1/2 cup creamy Caesar-style salad dressing
1/2 sweet onion, sliced	

DIRECTIONS:

1. In a shallow baking pan, arrange chicken and pour mesquite-lime marinade over all. Cover and place in the refrigerator to marinate for 1/2 hour before grilling.
2. Preheat a charcoal or gas grill to medium high heat.
3. Grill chicken breasts for approximately 15 minutes on each side, or until meat is cooked through and is no longer pink inside. Remove from heat, cool and slice into strips.
4. In a large bowl, toss together the lettuce, tomato, onion, pepper, cheese, croutons, dressing and chicken until evenly coated.
5. Serve immediately with Dry Creek Vineyard Chardonnay!

** Mesquite-lime marinade (i.e., Newman's Own, McCormick's, or your favorite brand)