

**OVERALL time: 15 mins**

# ROTISSERIE CHICKEN & NECTARINE SALAD

Our Rotisserie Chicken & Nectarine Salad is a refreshing, vibrant mix perfect for any season. Tender, juicy rotisserie chicken pairs effortlessly with ripe nectarines, adding a burst of natural sweetness to every bite. Quick and easy to prepare, it's an ideal choice for lunch or a light dinner. Enjoy a nutritious, delicious meal that celebrates wholesome ingredients and balanced flavors, ready in minutes!

Metric

**Number of servings : 2**

## ingredients

### For the dressing

- 5 ml Dijon mustard
- 5 ml Wholegrain mustard
- 10 ml Honey
- 40 ml Sherry vinegar
- 40 ml Extra virgin olive oil
- To taste, **Cape Herb and Spice Extra Bold Black Pepper**
- To taste, **Cape Herb and Spice Atlantic Sea Salt**

### For the salad

- Large red onion, sliced into thin petals
- 5 ml Sherry vinegar
- To taste, **Cape Herb and Spice Atlantic Sea Salt**
- 200 g Rotisserie chicken, sliced or shredded
- 2 Nectarines, sliced
- 150 g Fior di latte mozzarella, torn
- Medium Mediterranean cucumber, seeds removed & sliced
- 100 g Mixed baby salad leaves

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 15 mins | COOKING TIME: 0 mins**

### **For the dressing:**

Place all dressing ingredients in a small mixing bowl.

Season well with **Cape Herb & Spice Salt and Pepper**.

Whisk thoroughly until emulsified.

Taste to adjust seasoning.

### **For the salad:**

Place the red onion petals in a small bowl.

Season with **Cape Herb & Spice Atlantic Sea Salt** and drizzle with vinegar.

Toss and leave to marinade while you prepare the rest of the ingredients.

Combine all salad ingredients together on a large serving platter.

Just before serving add the red onion petals and dress lightly with the dressing.

Finish salad with freshly ground black pepper.

Serve with extra dressing on the side and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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