

## Vinaigrette Chicken over Greens

4 skinless chicken breast halves  
Red Wine Vinaigrette (recipe below)  
6 cups mixed salad greens

Place chicken in a plastic bag and set in a shallow dish. Pour half of the vinaigrette over chicken and seal bag. Marinate in refrigerator 1 to 4 hours. Turn occasionally.

Drain chicken. Grill on gas grill or broil or bake in oven until chicken is 170 degrees and no longer pink.

Arrange the mixed greens on 4 salad plates. Cut chicken into thin slices. Place chicken on top of greens. Serve with remaining vinaigrette dressing.

Red wine vinaigrette: In a screw top jar, combine ½ cup olive oil, ½ cup red wine vinegar, 1 T. snipped basil, or 1 tsp. dried basil, 1 tsp. dried thyme, crushed, and 1 tsp minced garlic, and ¼ tsp. crushed red pepper. Cover and shake well. Salt and pepper can be added to taste.