

# ARUGULA SALAD WITH LEMON DRESSING AND GRILLED CHICKEN

## INGREDIENTS

- 3 7oz grilled chicken breast
- 1½ tbsp. Walden Farms Pancake Syrup
- ⅓ cup freshly squeezed lemon juice
- 2½ tbsp. olive oil
- Salt and pepper - to taste
- 3 cups arugula
- 10-15 grape tomatoes - halved if desired

## PREPARATION

1. For the dressing, microwave the pancake syrup in a small microwave-safe bowl for 10 seconds. Add the lemon juice, olive oil, and a sprinkle of salt and pepper to it and whisk together.
2. Combine arugula and tomatoes in a large salad bowl.
3. Pour salad dressing over the salad.
4. Toss well to combine.
5. Top with grilled chicken.
6. Serve and enjoy!

