

## **Summer Salad with Chicken Paired with Corbett Canyon Chardonnay**

4 skinless and boneless chicken breasts, cubed  
¼ cup Corbett Canyon Chardonnay  
3 garlic cloves, chopped  
1 teaspoon dried basil  
1 teaspoon dried thyme  
1 bag Spinach salad mix  
1 avocado, cubed or sliced  
A few handfuls of cherry or grape tomatoes  
½ red onion, diced  
1 tablespoon crumbled Goat cheese  
½ cup dried cranberries

Combine dried spices and rub on defrosted chicken. Cube chicken and place in preheated skillet. Let cook for five minutes then add the wine. Cook until all the wine has been absorbed and the chicken is cooked throughly. Set aside.

Combine spinach salad mix, tomatoes, avocado, red onion, goat cheese, and dried cranberries in a large bowl. Add warm chicken and mix well with a balsamic dressing of your choice.

Prep time: 15 minutes  
Cook time: 15 minutes  
Serves 4

CORBETT CANYON