



## Grilled Fruit Salsa-Topped Chicken

**Prep: 15 minutes • Serves: 4**

- 3 cups leftover Grilled Fruit Salad
- 4 leftover grilled whole strawberries, coarsely chopped
- 2 tablespoons chopped fresh basil
- 2 $\frac{2}{3}$  cups sliced skinless rotisserie chicken meat (about 12 ounces)
- 2 tablespoons balsamic glaze

**1.** Drain grilled fruit mixture; discard liquid. In food processor, in 2 batches, pulse fruit mixture and strawberries until coarsely chopped. Makes about 2 cups.

**2.** In medium bowl, stir basil and fruit salsa; serve over chicken drizzled with balsamic glaze.

*Approximate nutritional values per serving  
( $\frac{2}{3}$  cup chicken,  $\frac{1}{2}$  cup salsa,  $1\frac{1}{2}$  teaspoons balsamic glaze):  
224 Calories, 7g Fat (3g Saturated), 95mg Cholesterol,  
379mg Sodium, 16g Carbohydrates, 1g Fiber, 14g Sugars, 25g Protein*

### Dietitian's Dish

> Keeping strawberries whole on the grill helps to preserve nutrients, since there are fewer surfaces exposed to the heat.