

## Warm Chicken Salad "Daniels De Light" with zucchini & mushrooms

8 persons

- 8 chicken breasts about 150 gram each – cut in thin stripes 0,5 cm
- 4 avocados – slice thin
- 300 gram Greek feta cheese- cut in cubes 0,5 cm
- 2 zucchinis – cut in quarter slices 0,3 cm thick
- 200 g white mushrooms – cut in quarters
- 2 red onion – cut in thin half moons slices
- 4 garlic cloves – fine chopped
- 2 lettuce head – washed and in bigger pieces
- Arugula 100 gram- washed and cut in half
- Fresh spinach 100 gram – washed and half leaves
- Fresh Mint 40 gram – the leaves
- Fresh Cilantro 40 gram – the leaves
- Cocktail tomatoes 200 gram – cut in halves
- Kikkoman soya sauce 2 deciliter
- White wine 2 deciliter
- White pepper (after taste)
- Olive oil for frying

Take a big bowl and mix the lettuce, Rocket, spinach, red onion, cocktail tomatoes, avocados, coriander & mint together, take 8 deep big plates and split the vegetables on the plates.

Use a big frying pan, non stick if you have, put a couple of drops olive oil in the pan, when the pan is hot put in the chicken, garlic, zucchini, mushrooms, fry for about 3 minutes under stirring, add the soya sauce and the wine, let everything cook together for 3-4 minutes under stirring, make sure the chicken is ready, split the chicken mix on the 4 plates with the vegetables and the liquid is the dressing, top every plate with the feta cheese.