Chick-fil-A Market Salad

Chick-fil-A Market Salad with seasoned sliced chicken, blue cheese, apples, strawberries, blueberries, granola and roasted walnuts covered with an apple cider vinaigrette.

Course Salad

Cuisine American

Keyword berries, blueberries, chick-fil-a, copycat, copycat recipe, salad, salad recipe, strawberries

Prep Time 10 minutes

Cook Time 15 minutes

Total Time 25 minutes

Servings 4 servings

Calories 311 kcal

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Ingredients

- 2 chicken breasts
- 1 tablespoon extra virgin olive oil
- 1/4 teaspoon kosher salt
- 1/8 teaspoon coarse ground black pepper
- 1/8 teaspoon cayenne pepper
- 1/4 teaspoon paprika
- 16 cups spring mix salad chopped
- 1 cup blueberries
- 1 cup strawberries cut in half
- 1 granny smith apple chopped
- 1/2 cup blue cheese crumbled
- 1 cup roasted walnuts
- 1 cup cup granola
- 1 cup Zesty Apple Cider Vinaigrette recipe below

Instructions

1. Combine the chicken, olive oil, kosher salt, black pepper, cayenne and paprika.
2. Heat a large skillet on medium heat and cook the chicken for 5-8 minutes on each side until cooked through.
3. Let chicken cool while assembling salad.
4. Layer the romaine, iceberg, cabbage, carrots, blueberries, strawberries, apple, blue cheese, roasted walnuts and granola.
5. Slice the chicken as thinly as you possibly can (refrigerated cooked chicken is easiest) and top on salad with vinaigrette.

Recipe Notes

Chick-fil-A Zesty Apple Cider Vinaigrette

- 2/3 cup extra virgin olive oil
- 1/4 cup apple cider vinegar
- 3 tablespoons lime juice
- 1/4 cup honey
- 1 teaspoon kosher salt
- 1/2 teaspoon coarse ground black pepper

- 1/2 teaspoon Garlic Powder

1. Add ingredients to a closed container and shake well until combined.