



Grilled Chicken Salad

YIELD: Makes 8 cups

PREPARATION METHOD

1. Toss together chicken, oil, pepper and salt.
2. Preheat Wolf Range Charbroiler on HIGH at least 10 minutes.
3. Grill chicken until thoroughly cooked.
4. Cool chicken completely. (Chicken can be placed in Sub-Zero freezer until completely cooled.)
5. Meanwhile, combine remaining ingredients in a large bowl.
6. Coarsely chop cooled chicken meat and add to bowl.
7. Season with salt and pepper to taste.

INGREDIENTS

- 2 1/2 pounds boneless, skinless chicken breasts
- 1/4 cup vegetable oil
- 1 tablespoon freshly ground black pepper
- 1/2 tablespoon kosher salt
- 1 1/2 cups mayonnaise
- 2 tablespoons Dijon mustard
- 2 red peppers, finely diced
- 2 stalks celery, finely diced
- 1/2 pound thick-sliced bacon, chopped, cooked and drained
- 1 bunch scallions, thinly sliced
- Salt and freshly ground black pepper, to taste