



# Berry appealing.



There's no better way to welcome warmer weather than with nature's candy - the strawberry. Bursting with flavor, delicious and nutritious, strawberries are a perfect transition to the new season. Enjoy them on their own, in pastries, or added as a sweet surprise in a light salad.

Eating produce in season means really tasting nature. Pour on Kraft Salad Dressings, made with real ingredients to punch-up the flavor of your favorite fresh fruits and veggies!

## Berry Interesting Facts

- Low in fat and calories, high in vitamin C
- The average strawberry has 200 seeds and is the only fruit with seeds on the outside
- California harvests 83% of the strawberries grown in the U.S.



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## BBQ Chicken & Fresh Strawberry Salad

**Prep Time:** 30 min **Total Time:** 30 min **Makes:** 4 servings

4 small boneless skinless chicken breast halves (1 lb.)  
 1/2 cup KRAFT Light Original Reduced Calorie Barbecue Sauce  
 1 bag (10 oz.) mixed salad greens  
 1 pt. (2 cups) strawberries, cut in half  
 1/2 cup sliced red onions  
 1/2 cup KRAFT Light Ranch Dressing

**HEAT** greased grill to medium-high heat.

**GRILL** chicken 10 min. on each side or until done (170°F), turning and brushing occasionally with barbecue sauce. Cut into strips.

**COVER** plate with greens; top with berries, onions and chicken.

**TOP** with dressing.

### Substitute

Prepare using KRAFT Original Barbecue Sauce.

### Special Extra

Brush French bread slices with KRAFT Zesty Italian Dressing and Marinade. Add to grill for the last few minutes of the chicken grilling time. Grill until toasted on both sides. Serve with the salad.



**Nutrition Information (per serving):** Calories 260; Total fat 8g; Saturated fat 1.5g; Cholesterol 75mg; Sodium 770mg; Carbohydrate 20g; Dietary fiber 3g; Sugars 8g; Protein 26g; Vitamin A 20% DV; Vitamin C 90% DV; Calcium 6% DV; Iron 10% DV

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