



Serves 4



Main course



30 min



10 min

## Ingredients

200g mesclun salad  
2 chicken breasts, chopped into small pieces  
2 pears, unpeeled and cut into thin wedges  
200g Gruyère AOP cut into small cubes  
Sugar, water  
Salt and pepper



## Preparation

Sauté the chicken in a frying pan and put to one side.

Using the same pan, make a caramel with the sugar and water and gently brown the pear pieces.

Arrange the grilled chicken and pears around the prepared salad.

Scatter the cubed Gruyère AOP on top.

Enjoy!

Tip: The pear can be replaced by other seasonal fruit.