

Balsamic Baby Kale Chicken Salad

Whether you are looking for a quick meal on the way home from the grocery store or have half of one left in your refrigerator rotisserie chickens are delicious and versatile. They can taste just great by themselves, but they can also be a nice base to a meal. For this recipe the chicken is paired with our [Pastamore Barrel-Aged Balsamic Vinegar](#) and [Pastamore Meyer Lemon Oil](#) for a memorable, savory flavor.

Ingredients: serves 2-3

1/2 - rotisserie chicken

2 cups - baby kale

[2 tsp - Pastamore Barrel-Aged Balsamic Vinegar](#)

[2 tsp - Pastamore Meyer Lemon Oil](#)

1 - medium tomato

1/2 - medium yellow onion

As needed - vegetable oil/cooking spray

To taste - salt and black pepper

Directions:

1. Cut the top and bottom off of the onion and remove the skin. Cut in half from top to bottom and thinly slice. Rinse the tomato and baby kale (if needed). Chop the tomato into 1/2" x 1/2" pieces.

2. Heat a large pot or frying pan on the stove over medium/medium-high heat. Once hot, add enough vegetable oil or cooking spray to prevent sticking. Add the onion and cook for 3-4 minutes. While the onion is cooking, loosely shred the chicken and add to the pan. Add the [Pastamore Barrel-Aged Balsamic Vinegar](#) and cook until warm.

3. Add the tomato and kale to the pot. Cook for 1 minute, stirring often. Remove from the heat, season to taste with salt and black pepper, add the [Pastamore Meyer Lemon Oil](#) and stir.

4. Serve with brown rice or tomato soup.

