Grilled Chicken and Nectarine Salad

Marinade

1/4 cup olive oil

2 limes juiced and zested (or lemons)

4 teaspoons honey

1 teaspoon Dijon mustard

1/2 teaspoon salt

1/4 teaspoon pepper

Salad

1 pound boneless, skinless chicken breasts

2 nectarines (or peaches)

4 cups mixed greens

3 Tablespoons toasted, chopped walnuts

2 ounces crumbled goat cheese

Combine marinade ingredients in a ziploc bag.

Add chicken and refrigerate 2-4 hours.

Remove chicken from marinade and grill until cooked through.

Arrange peaches over salad greens in bowls.

Slice grilled chicken and add to salad.

Top with toasted walnuts and goat cheese.