Strawberry Spinach Salad with Grilled Chicken

1/3 cup mayonnaise

1/4 cup milk

1 1/2 tablespoons honey

1 Tablespoon apple cider vinegar

1 Tablespoon poppy seeds

1 teaspoon Dijon mustard

1 pound boneless, skinless chicken thighs

1 Tablespoon olive oil

4-5 cups baby spinach

1 1/2 cups sliced strawberries

1 avocado, halved, seeded, peeled and sliced

1/2 English cucumber, sliced

1/2 cup sliced red onion

1/2 cup toasted pecan halves

1/2 cup crumbled goat cheese

Whisk together mayonnaise, milk, honey, vinegar, poppy seeds and Djion.  Season with salt and pepper to taste.

Brush chicken with oil.  Season with salt and pepper.

Grill chicken until cooked through.

Place salad in a large bowl or platter.

Top with chicken, strawberries, avocado, cucumbers, onion, pecans and goat cheese.

Pour the poppy seed dressing on top of the salad and gently toss to combine.