Rosemary Chicken and Peach Salad

3 Tablespoons sodium soy sauce

3 Tablespoons olive oil, divided

1 Tablespoon honey

1 Tablespoon chopped fresh rosemary

1 Tablespoon chopped fresh thyme leaves

3 cloves garlic, minced

1 1/2 pounds boneless, skinless chicken thighs

2 ears corn

6 slices turkey bacon, cut into thirds

1 head romaine, roughly chopped

2 peaches, sliced

1 avocado, halved, seeded, peeled and sliced

1/2 small red onion, thinly sliced

Balsamic Dressing

1 1/2 tablespoons balsamic vinegar

1 tablespoon honey

1 teaspoon Dijon mustard

1 Tablespoon fresh basil

Whisk together balsamic vinegar, honey, Dijon, basil and 1-2 T. water.  Season with salt and pepper.

Whisk together soy sauce, 2 T olive oil, honey, rosemary, thyme and garlic.  Season with salt and pepper.

Pour marinade into a large ziploc along with chicken.  Refrigerate at least 2 hours.

Remove chicken from marinade and brush with 1 T. olive oil.  Season with salt and pepper.

Grill chicken until cooked through.

Bake bacon in oven and drain on paper towels.

Place romaine on a platter.

Top with chicken.

Add corn, bacon, peaches, avocado and onion.

Pour dressing over salad.