



GREEK CHICKEN SALAD

by The Bayou Blonde

Ingredients

- 1/2 c olive oil
- 2 tsp Cavender's Greek Seasoning (the Tony's of Mediterranean cooking)
- 1 tbsp minced garlic
- 1 lemon (juiced)
- 1 tbsp white wine vinegar
- 3 tbsp Greek yogurt
- 3-4 lbs chicken breasts
- 3 heads Romaine lettuce chopped
- salt & pepper
- Salad Toppings: feta cheese crumbles, cucumber slices, avocado, roasted red peppers, sliced roma tomatoes, olives, artichokes, hearts of palm, garbanzo beans, jalapeno slices

Directions

1. Mix the olive oil, Greek seasoning, garlic and lemon juice. Pour half of the mixture over the chicken, and mix it together. Leave this in the refrigerator for 1-2 hours or overnight.
2. To the other half of the mixture, add the vinegar, yogurt, and salt and pepper (to taste). This is the dressing. Store it in the refrigerator until you're ready to eat.
3. Cook chicken over a gas grill on medium-low heat until the internal temperature reaches 160. Let it rest for 5 minutes before slicing into thin pieces.
4. Slice up the lettuce and chicken, and gather the salad toppings. Serves about four adults.

PREPARATION: 20MIN

HANDS-ON: 20MIN

READY IN: 2 HOURS