Greek Chicken Salad Bowl

Grilled chicken, crisp vegetables, olives and feta.



SERVES

4

PREP

20 min + 20 min marinating

COOK / ASSEMBLY

15 min

Ingredients

1 1/2 lb boneless skinless chicken breasts, pounded evenly

3 tbsp olive oil, divided

3 tbsp lemon juice, divided

2 garlic cloves, minced

1 tsp dried oregano

1/2 tsp kosher salt

1/4 tsp black pepper

6 cups chopped romaine

1 English cucumber, diced

1 pint cherry tomatoes, halved

1/4 red onion, thinly sliced

1/2 cup pitted Kalamata olives

1/2 cup crumbled feta

Greek Chicken Salad Bowl

How to Make It

1. Mix 1 tbsp oil, 1 tbsp lemon juice, garlic, oregano, salt and pepper. Coat chicken and refrigerate 20 minutes.

2. Cook chicken in a grill pan over medium-high heat 5-7 minutes per side until 165 F. Rest 5 minutes and slice.

3. Divide romaine, cucumber, tomatoes, onion and olives among bowls.

4. Whisk remaining oil and lemon juice with a pinch of salt and pepper. Add chicken and feta; drizzle with dressing.

Jane's Note

Keep dressing separate if packing this for lunch.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.