

Oregano Chicken Salad with Kalamata Vinaigrette

This flavor-packed salad features the tastes of the Mediterranean and is dressed-up with a delicious homemade vinaigrette using the juice from kalamata olives.

Ingredients

One head romaine lettuce
2-3 chicken breasts
3 eggs
Small jar marinated artichoke hearts
10-12 Kalamata olives
½ seedless (English) cucumber
¼ cup garbanzo beans
10-12 cherry tomatoes
¼ cup Feta cheese
2-3 teaspoons dried oregano
Olive or grapeseed oil



Boil eggs: Place three eggs in small pot and cover with one inch of water. Heat water until boiling, then remove from heat and cover eggs for 10 minutes. Run cold water over eggs and peel immediately (prepare salad while eggs are cooking).

Sear chicken breasts: Sprinkle two chicken breasts with salt and dried oregano. Pound breast to uniform size. Pan sear chicken breasts for 6-7 minutes on each side. Set chicken on a plate and cover with foil.



Make vinaigrette: While chicken is cooking, whisk together 2T of juice from the kalamata olives with ¼ cup of olive or grapeseed oil in a small bowl. Mix in 1t of dried oregano and a small dose of kosher salt and pepper. Set aside. (You can substitute 2T of red wine vinegar for the olive juice if you prefer).



Assemble salad: Slice ¼ of the cucumber in half then again in ½” slices. Slice 10 cherry tomatoes in half. Depending on the size, 6-7 artichoke hearts in half. Place washed and chopped romaine on a large platter or salad bowl. Place cucumber slices, tomatoes, artichoke hearts, 10-12 kalamata olives and ¼ cup garbanzo beans over the lettuces.

Peel eggs and slice into 4-5 pieces. Set egg slices on the salad. Slice warm chicken breasts into 1” cubes and scatter over salad. Sprinkle ¼ cup of feta cheese over the top.

Pour vinaigrette over the salad, mix and serve immediately.

