





Greek Chicken Salad

with Peppers, Olives & Goat Cheese

 ca. 20min  4 Servings

Refreshing, light, and full of Mediterranean flavors—this riff on a classic Greek salad makes for the perfect weeknight dinner. Crisp romaine lettuce is the base of the salad along with green bell peppers, Kalamata olives, and cucumbers, and is drizzled with a lemon vinaigrette. The salad is topped with lean pan seared chicken breast, crumbled goat cheese, and fresh dill. Cook, relax, and enjoy!

What we send

- fresh dill
- cucumbers
- lemon
- garlic
- boneless, skinless chicken breasts
- romaine heart
- green bell peppers

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560.0kcal, Fat 38.0g, Proteins 41.0g, Carbs 11.0g



1. Assemble lemon dressing

Finely grate **½ teaspoon lemon zest** into a small bowl. Squeeze **2 tablespoons lemon juice** into a large bowl. Peel and finely chop **1 teaspoon garlic**. Into lemon juice, whisk garlic, **⅓ cup oil**, and season with **½ teaspoon salt** and **a few grinds pepper**.



2. Brown chicken

Pat **chicken** dry, then season with **1 teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Transfer chicken to skillet and cook until lightly browned and cooked through, 3-4 minutes per side. Transfer cooked chicken to bowl with **lemon dressing**, and turn to coat.



3. Prep vegetables

Trim ends from **cucumbers**, then halve lengthwise, and slice into thin half-moons. Halve **peppers**, remove stems, cores, and seeds, then cut into ¼-inch pieces. Thinly slice **lettuce** crosswise, discarding ends.



4. Season goat cheese

Add goat cheese to a small bowl with lemon zest, and season with a pinch each salt and pepper. Pick **dill fronds** from stems, then finely chop.



5. Toss salad

Transfer **chicken** to cutting board. Add **lettuce, cucumbers, peppers, olives** (remove pits, if necessary), and **half of each the goat cheese and dill** to bowl with **lemon dressing**. Toss gently to coat, then season to taste with **salt** and **pepper**.



6. Serve

Serve **salad** topped with **chicken** and **remaining goat cheese and chopped dill**. Enjoy!