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## RECIPES

Roasted Chicken and Artichoke Greek Salad

Published: Aug 12, 2010

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From "Simple Cuisine" by chef Tim Creehan

Serves 12.

4 cups quartered artichoke hearts  
1 cup red bell pepper strips  
1/2 cup chopped green onions  
1 julienned yellow onion (cut into thin strips)  
2 peeled and sliced cucumbers  
2 tbs. chopped garlic  
2 cups crumbled feta cheese  
1 cup olive oil  
1/2 cup white vinegar  
1/4 cup lemon juice  
Salt to taste  
Black pepper to taste  
5 cups roasted and pulled chicken  
1/4 cup chopped kalamata olives  
4 cups mixed greens (optional)

1. Combine the artichoke hearts, red bell pepper strips, green onions, yellow onion strips, cucumbers, garlic and feta cheese in a large salad bowl.
2. Combine the oil, vinegar and lemon juice in a small bowl. Whisk to combine.
3. Pour a little of the oil/vinegar/lemon juice vinaigrette over the vegetables in the large bowl. Toss to distribute the vinaigrette. Season with salt and pepper.
4. Add the chicken to the salad and mix gently. Top with olives.
5. Serve from the salad bowl or spoon onto plates lined with mixed greens. Drizzle a little of the reserved vinaigrette over each serving, if desired. Leftover vinaigrette can be covered and refrigerated to use later.

Testing note: Remember to make half of this recipe if preparing for a family meal.

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