DINNERLY

Grilled Greek Chicken Salad

with Feta & Olives

ca. 20min 2 Servings

We can thank Ancient Greece for a whole lotta good stuff that we enjoy today —the Olympics, Democracy, mathematics, the alarm clock (ok, maybe that one isn't so great). But, one of our favorite Greek inventions is the Greek salad. This one has many of the usual suspects, but we threw a curveball in there by grilling not just the chicken, but also the tomatoes. We've got you covered!

WHAT WE SEND

- 1 tomato on the vine
- 1 romaine heart
- 1 oz Kalamata olives
- 10 oz pkg boneless, skinless chicken breast
- 2 oz feta [7]

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)

TOOLS

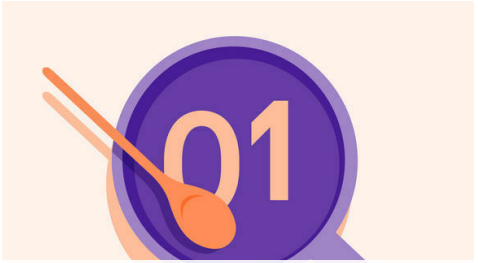
- grill or grill pan

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

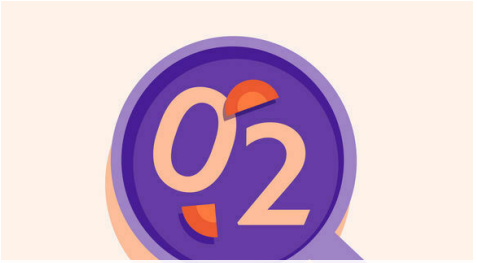
Calories 370kcal, Fat 24g, Carbs 9g, Protein 33g



1. Prep ingredients

Preheat grill or grill pan to high heat.

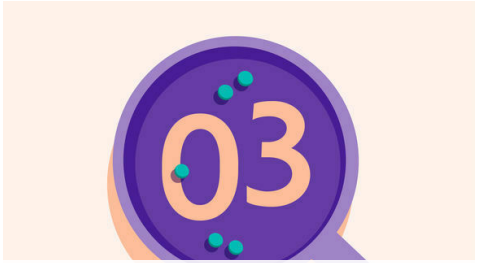
Slice **tomato** into ¼-inch rounds. Finely chop **½ teaspoon garlic**. Halve **romaine** lengthwise, then thinly slice crosswise, discarding end. Coarsely chop **olives**, removing pits if necessary.



2. Prep chicken & tomatoes

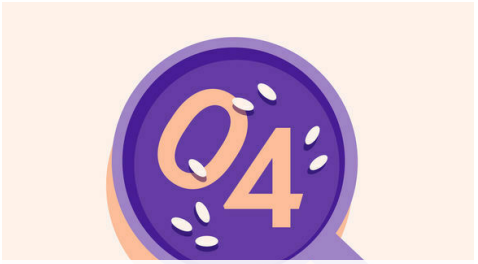
Pat **chicken** dry, then pound to an even ¼-inch thickness, if necessary. Rub with **oil**, then season all over with **salt** and **pepper**.

Drizzle **tomatoes** with **oil**, then season all over with **salt** and **pepper**.



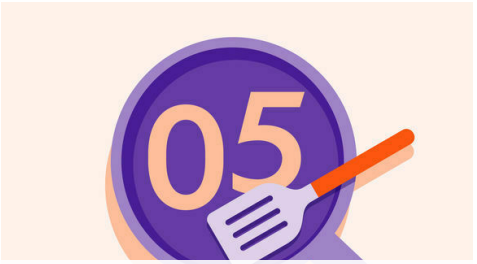
3. Grill chicken & tomatoes

Reduce grill or grill pan to medium-high heat, then add **chicken** and **tomatoes**, in batches if necessary. Grill chicken until cooked through, about 3 minutes per side. Grill tomatoes until charred in spots, 1–2 minutes per side. Transfer to a cutting board.



4. Prep dressing

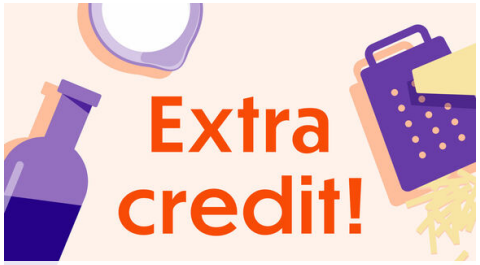
In a large bowl, whisk together **chopped garlic, 1 tablespoon vinegar**, and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **grilled chicken** to **dressing** and turn to coat.



5. Finish dressing & serve

Remove **chicken** from **dressing** and transfer to a cutting board. Crumble **half of the feta** into **dressing**, then mash with a fork until smooth. Add **romaine** to **dressing** and toss to coat.

Serve **salad** topped with **chicken, tomatoes, olives, remaining feta**, and **a drizzle of oil**. Enjoy!



6. No grill, no problem!

Use a skillet! Heat 1 tablespoon oil in a medium skillet over medium-high heat. Add chicken and tomatoes, in batches if necessary. Sear chicken until cooked through, about 3 minutes per side. Sear tomatoes until charred in spots, 1–2 minutes per side. Transfer to a cutting board.