



Mediterranean Grilled Chicken Salad

Servings: 4

Prep Time: 10min

Cook Time: 20min



Ingredients

- 2 boneless skinless chicken breasts
- 1 tsp. ground coriander
- 1 tsp. dried oregano
- Kosher salt
- Freshly ground black pepper
- 5 tbsp. extra-virgin olive oil
- 4 tbsp. red wine vinegar
- 1 tbsp. freshly chopped parsley
- 4 romaine/cos lettuce hearts, chopped
- 3 cucumbers, thinly sliced
- 1 c. grape or cherry tomatoes, halved
- 2 avocados, sliced
- 110g feta, crumbled
- 1/2 c. pitted kalamata olives, halved

Directions

1. Heat grill to medium-high. Season chicken with coriander, oregano, salt, and pepper. Grill, covered, turning halfway through, until golden and no longer pink, 18 to 22 minutes. Let rest 5 minutes, then slice.
2. Meanwhile, make dressing. Whisk olive oil, red wine vinegar, and parsley in a small bowl and season with salt and pepper.
3. Divide lettuce, cucumbers, tomatoes, avocado, feta, and olives among four serving bowls. Top with sliced chicken, then drizzle with dressing.