

Greek Chicken Salad

10 ingredients · 45 minutes · 4 servings



Directions

1. Combine the Greek seasoning, lemon juice, and 1/4 of the olive oil in a shallow bowl or ziploc bag. Add the chicken breasts and marinate for 20 minutes or overnight.
2. Preheat a grill or skillet over medium heat. Remove chicken from the marinade and cook for 10 to 15 minutes per side, or until chicken is cooked through.
3. While the chicken is cooking, make the salad by combining the cherry tomatoes, cucumbers, red onion, olives, balsamic vinegar, remaining olive oil, salt, and pepper. Mix well.
4. Divide the salad and chicken between plates. Enjoy!

Notes

More Carbs

Mix quinoa into the salad or serve with roasted potatoes.

Cheese Lover

Sprinkle with feta cheese.

No Greek Seasoning

Use Italian seasoning instead.

Ingredients

- 2 **tbps** Greek Seasoning
- 1 Lemon (juiced)
- 1/4 **cup** Extra Virgin Olive Oil
- 1 1/4 **lbs** Chicken Breast (boneless, skinless)
- 3 **cups** Cherry Tomatoes (halved)
- 1 Cucumber (diced)
- 1/4 **cup** Red Onion (finely diced)
- 1 **cup** Pitted Kalamata Olives (chopped)
- 3 **tbps** Balsamic Vinegar
- Sea Salt & Black Pepper (to taste)