

Greek Grilled Chicken Salad

Ingredients:

For the dressing:

- 1/2 cup fresh squeezed lemon juice
- 1/4 cup red wine vinegar
- 1 cup olive oil
- 2-3 cloves pressed or minced garlic
- 1 1/2 tsp dried oregano
- pinch of dried thyme
- big pinch of salt and fresh ground pepper



For the salad, any, some, or all of the following:

- chopped romaine lettuce
- chopped green and red peppers
- chopped cucumbers
- chopped tomatoes
- sliced red onion
- feta cheese, cubed or crumbled
- peperoncini
- kalamata olives
- cooked and sliced grilled chicken (or shrimp), marinated in Greek Salad Dressing

Directions:

For the dressing:

1. Combine lemon juice, vinegar, oregano, thyme and salt and pepper in bowl.
2. Using a whisk, slowly stream in olive oil and whisk into vinegar mixture. You will see it thicken up a bit (emulsifying) while combining.
3. Store in a jar with a tight lid in the refrigerator after using. Always give the dressing jar a couple of shakes before serving. In my opinion, best at room temperature, so take it out a few minutes before using.

For the salad:

1. Make it look as pretty or messy as you want to be. Layer it nicely on a plate for presentation or toss it all in a bowl and mix it up if that's what you are in the mood for.

This delicious recipe brought to you by **Aggie's Kitchen**

<http://aggieskitchen.com/2010/07/12/greek-grilled-chicken-salad/>