



GREEK GRILLED CHICKEN SALAD

10 minutes prep | 8 minutes cooking | 4-6 servings

INGREDIENTS

2 boneless skinless chicken breasts, pounded 1/4" thin
2 tablespoons SoLA opa! Greek Seasoning
1/2 cup mayonnaise
1 teaspoon dijon mustard
1 stalk celery, thinly diced
1 tablespoon lemon juice
1 teaspoon shallot, minced
1 (additional tablespoon) SoLA opa! Greek Seasoning
salt and pepper to taste

DIRECTIONS

- 1) Coat both sides of chicken breasts with seasoning, about 1 tablespoon per breast, and salt and pepper to taste. Grill over high heat with lid of grill closed for 4-5 on each side or until cooked through.
- 2) While chicken is cooking, prep all other ingredients and mix together in a large bowl until well combined.
- 3) Once cooked, remove chicken from grill, allow to cool, and then cut into large pieces. Using two forks or an electric hand mixer, shred chicken until it is in small pieces and all large chunks are broken down.
- 4) Combine chicken with mayonnaise mixture and refrigerate 2 hours or more prior to serving.