

## Grilled Greek Chicken Salad

Serves 6

- 2 tsp dried oregano
- 2 tsp dried basil
- 1 tsp dried thyme
- 1 tsp paprika
- 1 tsp garlic powder
- Kosher salt and freshly ground black pepper, to taste
- 900 g boneless, skinless chicken thighs
- 1 head romaine, roughly chopped
- 1 C diced cucumber
- 1 C halved cherry tomatoes
- 1 avocado, halved, seeded, peeled and sliced
- ½ small red onion, thinly sliced
- ½ C pitted kalamata olives
- 113 g feta, cubed



### TZATZIKI DRESSING

- 1 C Greek yogurt
- 5 T buttermilk
- 2 T chopped fresh dill
- 2 T freshly squeezed lemon juice
- 2 tsp lemon zest
- 1 clove garlic, minced
- Kosher salt and freshly ground black pepper, to taste

1. In a medium bowl, whisk together **Greek yogurt, buttermilk, dill, lemon juice, lemon zest** and **garlic**; season with **salt** and **pepper**, to taste; set aside.
2. In a small bowl, combine **oregano, basil, thyme, paprika, garlic powder, 1 tsp salt** and **½ tsp pepper**. Season **chicken** with oregano mixture.
3. Preheat grill to medium heat.
4. Add chicken to grill pan (or roast in oven), and cook, turning occasionally, until chicken is completely cooked through, reaching an internal temperature of **74°C, about 10 minutes**.
5. To assemble the salad, place romaine lettuce in a large bowl; top with chicken, cucumber, tomatoes, avocado, onion, olives and feta. Pour the tzatziki dressing on top of the salad and gently toss to combine.
6. Serve immediately.