

Greek Salad with Chicken and Feta Dressing

A hearty Greek inspired salad with broiled chicken, feta, and creamy tahini dressing.

Ingredients

6 Tbsp extra virgin olive oil, plus more for brushing
3 Tbsp red wine vinegar
3 Tbsp Greek seasoning, divided
4 chicken breast cutlets (4 to 5 oz each)
2 Tbsp tahini
1 Tbsp honey
1 block feta cheese (8 oz), drained and cut into 3/4 inch cubes
6 cups chopped romaine lettuce
1 1/2 cups thinly sliced Persian cucumbers
1 cup halved cherry tomatoes

Instructions

1. Heat broiler with oven rack about 8 inches from heat. In a large bowl, whisk olive oil, vinegar, and 2 1/2 tsp Greek seasoning. Transfer 1/4 cup oil mixture to a small bowl.
2. Add chicken to large bowl and toss to coat. Let stand at room temperature for 20 minutes.
3. In the small bowl, whisk tahini, honey, and 2 Tbsp water into oil mixture to make dressing.
4. Place chicken on a foil lined rimmed baking sheet. Discard marinade. Sprinkle chicken with remaining 1/2 tsp Greek seasoning. Arrange feta cubes around chicken and brush feta lightly with oil.
5. Broil until feta is browned and chicken is cooked through, 10 to 13 minutes. Let stand 5 minutes, then slice chicken into 1/4 inch slices.
6. Toss lettuce, cucumbers, tomatoes, and 1/4 cup dressing in a large bowl. Top with chicken and feta. Drizzle with remaining dressing.