

Mediterranean Chicken Salad



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1/3c olive oil	1T Dijon mustard	6oz marinated artichoke hearts, halved
3T white balsamic vinegar	3c chicken breast, cooked, diced	1/2c Kalamata olives, pitted, chopped
2T fresh basil, chopped	1c penne pasta, cooked	1/3c golden raisins
1T lemon juice, fresh squeezed	1c cherry tomatoes, halved	1T capers, drained

Combine olive oil, vinegar, basil, lemon juice and mustard in small bowl. Whisk to blend. Season to taste with salt and pepper.

Place chicken in medium bowl, add 1/4c dressing and mix well.

Place penne in large bowl, stir in remaining dressing and toss to coat. Add chicken, tomatoes, artichoke hearts, olive, raisins and capers. Mix well. Season to taste with salt and pepper.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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