

Mediterranean Chicken Salad



This is my version of last years Taste of Blue Ash "Best of Taste" award

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.

Prepare Ahead Tip

Keep refrigerated up to 72 hours.