



## Mediterranean Chicken Salad

By Rebecca Katz

The last thing I want to do on a hot summer day is stand behind a hot stove. This is one of my favorite summertime salads, and a great way to use leftover grilled chicken from the night before.

4 Servings

**Prep Time:** 15 minutes

**Cook Time:** none

### Ingredients

- 1 cup diced, cooked chicken
- 1 teaspoon capers, rinsed and drained
- 12 cherry tomatoes, halved
- 1 small cucumber, peeled, seeded, diced small
- 6 kalamata olives, pitted and sliced lengthwise
- 2 teaspoons fresh lemon juice
- 1 teaspoon extra virgin olive oil
- 1 ounce feta cheese, crumbled
- 1 tablespoon parsley, chopped
- 1 tablespoon fresh mint, chopped (optional)



Photo: Lori Eanes Photography

### Instructions

In a medium-sized bowl, add chicken, capers, tomatoes, cucumbers, olives, lemon juice, and olive oil, and mix well. Top with feta cheese, parsley, and mint, if using.

Serve on a bed of spinach, salad greens or as a sandwich on whole wheat pita bread