

# Grilled Panzanella Salad with Chicken

Serves: 4

Serving Size: 1 Salad

## DRESSING

2 T. lemon juice  
1 T. cider vinegar  
1 T. olive oil  
1 T. water  
1 t. lemon zest

## SALAD

2 roma tomatoes, diced  
1 cucumber, peeled and diced  
1/2 c. kalamata olives, halved  
1/2 c. mixed fresh herbs (parsley, chives, basil, oregano)  
14 oz. chicken breasts  
1 head romaine, halved lengthwise  
1 onion, halved  
1/2 baguette, cut lengthwise  
3 T. olive oil, divided  
1 clove garlic, peeled  
4 oz. mozzarella, cubed  
Kosher salt and freshly ground black pepper



In a small bowl, combine the dressing ingredients, stir to combine.

In a large bowl, combine tomatoes, cucumber, kalamata olives, herbs and dressing. Stir to combine. This can be done up to a few hours ahead.

Season chicken with salt and pepper. Place onion on a skewer. Using 1 T. olive oil, lightly brush sides onion, and both sides of romaine. Using 2 T. olive oil, brush both sides of the baguette. Season onion, romaine, and baguette with salt and pepper.

Place onions and chicken on grill over medium high heat. Chicken will take approximately 5-7 minutes per side. When about halfway through cooking, add baguette and romaine, grilling for about 2-3 minutes per side. Remove all from grill. Cut chicken and onion into bite-sized chunks and add to tomato mixture. Stir to combine, then remove any excess dressing and set aside.

Rub the garlic clove over the inside surface of the grilled baguette, then cut the bread into cubes. Add to salad.

Coarsely chop romaine into bite-sized pieces and divide between four plates. Scoop panzanella mixture onto each plate, top with mozzarella cubes, and drizzle with reserved dressing. Serve.

Estimated Calories: 486 cal/serving