



Olive & Oregano Chicken Salad

with hummus & a chunky fresh salad

Hands-on Time: 25 minutes

Overall Time: 30 minutes

***New Calorie Conscious:** Serves 1 & 2

Chef: Megan Bure

Nutritional Info	Per 100g	Per Portion
Energy	323kJ 77.3kcal	1851.2kJ 443.1kcal
Protein	8.2g	47.1g
Carbs	3.5g	20.1g
of which sugars	1.7g	9.7g
Fibre	1.2g	6.8g
Fat	3.2g	18.6g
of which saturated	1.1g	6.5g
Sodium	202.9mg	1162.9mg

Allergens: Sulphites, Sesame, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days



Ingredients & Prep Actions:

Serves 1 [Serves 2]

30g	60g	Pitted Kalamata Olives <i>drain & halve</i>
20g	40g	Danish-style Feta <i>drain</i>
40g	80g	Salad Leaves <i>rinse & roughly shred</i>
100g	200g	Cucumber <i>rinse & cut into bite-sized pieces</i>
1	2	Tomato/es <i>rinse & cut into thin wedges</i>
5ml	10ml	Dried Oregano
30ml	60ml	Red Wine Vinegar
3g	5g	Fresh Chives <i>rinse & roughly chop</i>
150g	300g	Free-range Chicken Mini Fillets
5ml	10ml	Greek Seasoning
40ml	80ml	Tzatziki
50ml	100ml	Hummus

1. GORGEOUS GREEK SALAD Place the olives and feta into a salad bowl. Toss through the leaves, cucumber, tomato, vinegar, oregano (to taste), $\frac{1}{2}$ the chives and seasoning. Set aside.

2. COOK THE CHICKEN Place a pan over medium heat and lightly add cooking spray. Pat the chicken dry with paper towel and cut into bite-sized pieces. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. Remove from the pan, toss with the Greek seasoning, and set aside.

3. ADD THE CREAMY TO MAKE IT DREAMY Top your salad with the golden chicken. Dollop over the hummus and tzatziki. Garnish with the remaining chives.

From Your Kitchen

Cooking Spray

Seasoning (Salt & Pepper)

Water

Paper Towel