

grilled chicken tenders with couscous greek salad serves 4

You can also make this salad with cooked, diced rotisserie chicken. After tossing couscous with vegetables and greens, add the cooked chicken and then mix together with the vinaigrette. Stir well, adjust seasonings, and serve.

- 1/4 cup fresh lemon juice (2-3 lemons)
- kosher salt and pepper
- 1 1/2 t dried oregano, divided
- crushed red pepper
- 1/2 cup extra virgin olive oil plus more for brushing on chicken
- 1 1/2 cups cooked couscous made with onion and garlic (see below for directions)
- 1/2 English cucumber, unpeeled
- 2 ripe tomatoes
- 1/2 green pepper
- 1/4# feta cheese
- 1/4 cup chopped red onion
- 1/2 cup pitted kalamata olives, sliced
- 1T red wine vinegar
- 1# boneless chicken tenders
- 1 - 1/2 cups cooked couscous*
- 4 cups mixed fresh salad greens

1. **Make a vinaigrette first:** Whisk well together 1/4 cup fresh lemon juice, 3/4 t Dijon-style mustard, a good pinch of salt, pepper, dried oregano and crushed red pepper. Drizzle in slowly 1/2 cup olive oil and whisk until well-combined or thickened (emulsified.) Set aside.

2. **Make the couscous** (see below) Set aside.

3. **Chop the** English cucumber, tomatoes, green pepper (if using), feta, and red onion. Mince the parsley. Add all of the vegetables to a large bowl and stir in kalamata olives. Mix together gently with the other teaspoon of dried oregano, a pinch of crushed red pepper, and 1 tablespoon red wine vinegar. Set aside.

4. **Grill until just done (about 2 minutes on each side) 1 lb. of chicken tenders** or boneless chicken breasts brushed with olive oil and sprinkled with kosher salt and fresh ground black pepper. Place at center of a large serving platter. Cover and let rest 2-4 minutes.

5. **When chicken is resting, add 4 cups mixed greens and the 1 - 1 1/2 cups couscous** to the vegetables in the large bowl and toss together. Drizzle with lemon vinaigrette and sprinkle with salt and pepper. Toss well. Taste and adjust seasonings. Uncover the chicken and spoon the salad mixture onto the serving platter around the chicken tenders. Drizzle a bit more vinaigrette over the chicken and serve hot or at room temperature.

*COUSCOUS: Buy a box of couscous with garlic. Don't follow the package directions. Sauté 2 tablespoons minced onion and 1 clove minced garlic with a pinch each of salt, pepper, and

crushed red pepper in a tablespoon or two of olive oil until softened--a couple of minutes. Add the required 1 1/4 cup water and seasoning packet and bring to a boil. Add dried couscous, cover, and remove from heat. Let sit until you need it, then fluff with a fork. You'll need just 1 1/2 cups for the recipe above; use the rest for lunches.

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