

# MEDITERRANEAN STYLE CHICKEN SALAD

## INGREDIENTS

- 1/3 cup extra virgin olive oil
- Zest of 1 lemon
- Juice of 1 to 2 lemons
- 1 to 2 garlic cloves - minced
- 3 tsp. Dijon mustard
- 1 tsp. sumac
- 1/2 tsp. paprika
- 12 ounces cooked chicken - shredded
- 1 to 2 shallots - chopped
- 2 celery stalks - chopped
- 1 to 2 ounces sundried tomatoes - chopped
- 1 cup fresh Italian parsley - chopped
- Salt and pepper



## PREPARATION

1. In a small bowl, add olive oil, lemon zest, lemon juice, garlic, Dijon mustard, sumac, paprika and whisk to combine and prepare dressing.
2. In a large mixing bowl, mix the chicken, shallots, celery, sundried tomatoes, parsley. Season with a good pinch of kosher salt and black pepper.
3. Pour dressing over the chicken salad and toss to combine.
4. To get the best flavor, cover and refrigerate for 30 minutes to 1 hour before serving.
5. Makes 6 servings. Enjoy!

