

CHICKEN CHIMICHURRI SALAD

Salad:

- 1 lb. Chicken Thighs
- 3 Zucchini, sliced lengthwise ¼ in. thick
- 1 Tbsp olive oil
- 2 medium red bell peppers
- 1 head romaine lettuce, cut in ribbons
- 6 Radishes, julienned
- Chipotle Chimichurri Dressing (see below)
- 1 ripe Avocado (optional)

Directions:

Place chicken on a platter and sprinkle with olive oil, salt and pepper. Cook on grill after the rest of the salad fixings are prepared.

Slice zucchini and sprinkle with olive oil, salt and pepper. Cook on grill with chicken, but do not overcook. Cook until tender but not overly soft. Once cooked, slice into bite size pieces.

Either grill or stove top bell peppers on open flame to blacken. Once blackened, peel skin and clean out insides. Slice into bite size pieces to serve on salad.

Clean lettuce and chop and place into serving dish. Julienne cleaned radishes and place into bowl for serving. Do the same with your avocado, if using.

Chimmichurri Dressing:

- 1.25 cups each loosely packed flat-leaf parsley sprigs and cilantro sprigs
- 2 cloves garlic
- 1 seeded jalapeno chile
- 1/3 cup EACH extra virgin olive oil and vegetable oil
- 1/3 cup lime juice
- 1 ¼ tsp kosher salt
- 2 finely chopped chipotle chiles

Place all ingredients EXCEPT the chipotle chiles into a food processor. Whirl until smooth. Transfer to a bowl and add the chopped canned chipotles.

To serve:

You may assemble the whole salad for a group or prepare individual servings keeping all ingredients separate. For individual salads (recommended), place lettuce in bowl. Add a tablespoon of dressing and mix. Add radishes, zucchini, bell pepper, grilled chicken and avocado. Top with dressing. Enjoy

Note: great with steak too.

Recipe: Sunset.com/salads