

Lemon Fennel Chicken Salad

(contributed recipe from
Maria Schaller, Life from Scratch)

Makes: 6 servings

1 ½ pounds cooked chicken, cut into cubes (could be grilled, roasted, or boiled)

2/3 cup fennel bulb, diced small (fronds reserved)

1/3 cup red onions or scallions, finely chopped

½ cup kalamata olives, sliced or chopped

¼ cup crumbled feta or goat cheese

2 tablespoons fennel fronds, chopped

2 tablespoons fresh parsley, chopped

For Lemon Vinaigrette:

2 lemons, zested and juiced

4 garlic cloves or scapes, minced

¼ cup olive oil

salt and pepper, to taste

Directions:

- > Combine all salad ingredients in a large bowl.
- > To make vinaigrette, place lemon zest, lemon juice and garlic in a small bowl. While whisking continuously, pour in olive oil. Add salt and pepper to taste.
- > Pour lemon vinaigrette over chicken salad and stir to combine. Refrigerate for at least one hour before serving to allow the flavors to meld.

Serving Suggestions: This chicken salad recipe is extremely versatile. You can serve it over toasted baguette slices as an appetizer, on sliced ciabatta bread as sandwiches, or over salad greens as a large salad meal. Enjoy!