

**TOTAL TIME**

16 minutes

PREP TIME

10 minutes

COOK TIME

6 minutes

SERVES

6

COOKING LEVEL

Easy

RECIPE | CUCUMBERS

CHOPPED GREEK SALAD PLATTER

INGREDIENTS**For the salad:**

6 Pure Flavor® Mini Cucumbers, diced
8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
4 oz Pure Flavor® Sangria® Medley Tomatoes, halved
1 lb chicken tenderloins
1 tsp garlic powder
2 cups cooked quinoa
1 15 oz can chickpeas, rinsed and drained
1 medium red onion, thinly sliced
½ cup crumbled feta cheese
½ cup pitted kalamata olives
1 tbsp olive oil
Salt and pepper

For the dressing:

1 shallot minced
1 tbsp dijon mustard
3 tbsp lemon juice
¾ cup olive oil
1 tbsp minced fresh dill
Salt and Pepper

DIRECTIONS

1. Preheat grill or frying pan over medium-high heat and coat with olive oil.
2. Season chicken with garlic powder, salt, and pepper. Grill for 4 to 5 minutes per side or until cooked through.
3. While chicken cooks, combine vinaigrette ingredients and pour into a serving bowl.
4. Toss together quinoa and chickpeas and arrange each salad ingredient in groups on a large platter.

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