



## **Roast Chicken Bowl Salad with White Wine Vinaigrette**

*Serve your salad in small or dinner bowls*

### **White Wine Vinaigrette**

1/4 cup Balsamic white wine vinegar

1/2 Tablespoon Dijon mustard

1/8 teaspoon (each) garlic powder; onion powder

1 teaspoon granulated sugar

1/2 cup olive oil

Salt and black pepper to taste

**Prepare White Wine Vinaigrette:** Whisk together first five ingredients until blended. Add oil slowly, whisking constantly until smooth. Season with salt and pepper to taste. Place in refrigerator to chill.

2 to 3 zucchinis, thinly sliced lengthwise  
or use 1 to 2 long seedless cucumbers

- 1 head Red Bibb lettuce
- 3 cups mixed baby greens
- 2 roasted seasoned chicken breasts, chilled, sliced
- 3 sweet multicolored bell peppers, sliced strips
- 2 to 3 watermelon radishes, sliced thinly
- 1 to 2 tomatoes, cut into small wedges
- 2 mini cucumbers, sliced
- 2 Tablespoons peppered pistachios, coarse chopped

**Optional Attractive Serving Technique for Salads:**

For dinner size bowls: Wrap cucumber or zucchini slices around the inside of dinner bowl's top edge





For smaller salad bowls: Wrap softened zucchini or long thin slices of cucumber around the base of the small bowls. Cucumber strips will bend easier.



**Note to soften zucchini strips:** If using zucchini, place long strips in round microwave safe bowl, cook in microwave on high power for 30 seconds or until they soften. No cooking is required for cucumbers as they will bend easier.

**Prepare Salads:** Place Bibb lettuce around the inner edges of bowl or bowls; fill the center as desired with baby greens. Arrange sliced chicken breasts, bell pepper strips, radishes, tomatoes, and cucumbers in groups on lettuce lined bowl. Sprinkle with pistachios as desired. Serve with drizzles of chilled white wine vinaigrette. Yield: 4 Chicken Bowl Salads

**Cook's Note:** Prepare the chicken ahead: Use the recipe for Cold-Oven Moroccan Boneless Chicken Breasts May 2019 [gloriagoodtaste.com](http://gloriagoodtaste.com).

**About the Recipe:** Serving dinner in bowls is so trendy. Try using small or dinner serving bowls for a delicious chicken salad with lots of fresh lettuce, peppers, radishes, tomatoes, cucumbers, and zucchini. Vary the shapes of the added vegetables. Roast the chicken breasts with a zesty seasoning and drizzle the chicken slices and salad with white wine vinaigrette.