# FETA CHICKEN SALAD



## **INGREDIENTS:**

- 2 cups shredded cooked chicken breasts
- $\frac{1}{2}$  cup cherry tomatoes, halved
- $\frac{1}{2}$  cup finely chopped red onion
- <sup>1</sup>/<sub>2</sub> cup chopped seedless cucumber
- <sup>1</sup>/<sub>2</sub> cup chopped sweet yellow pepper
- 4 teaspoons lemon juice
- 4 teaspoons olive oil
- <sup>1</sup>/<sub>2</sub> teaspoon Greek seasoning
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1/8 teaspoon pepper
- <sup>1</sup>/<sub>4</sub> cup crumbled feta cheese

### **DIRECTIONS:**

 In a large bowl, combine the first 5 ingredients. In a small bowl, whisk the lemon juice, oil, Greek seasoning, salt and pepper. Pour over chicken mixture; toss to coat. Refrigerate for at least 1 hour. Just before serving, sprinkle with cheese.

## BALANCING MEAL IDEAS:

- 1. Add corn, quinoa, or another type of grain/carbohydrate to increase whole grain intake
- 2. Add spinach or other green leafy vegetable to increase fiber and vitamin intake

#### NOTES:

• If the salad tastes dry, double up on ingredients for dressing mixture

Reference: https://www.tasteofhome.com/recipes/feta-chicken-salad/