



Grilled Chicken Mezza Salad

Yield: 12 Entrée Salads

Ingredients:

- 5 lbs [Reser's Roma Feta Pasta Salad](#) (71117.14251)
- 12 each Pita bread, grilled and cut into quarters
- 12 each 6 oz Chicken breast
- 1 cup Olive oil
- ¼ cup Lemon juice, fresh
- 2 Tbsp Italian seasoning
- 6 each heads Butter lettuce, leaves removed, washed, and patted dry
- 3 cups Roasted red pepper strips
- 3 cups Artichoke hearts, marinated, drained
- 2 each English cucumbers, sliced
- 3 each Lemons, cut into wedges

Cucumber Herb Yogurt Dressing:

- 1 cup Greek yogurt, full fat
- 1 cup Sour cream
- 1/4 English cucumber, peeled, seeded, and grated
- 2 Tbsp Lemon juice, fresh
- 1 Tbsp fresh Italian parsley, finely chopped
- 1 Tbsp fresh Dill, finely chopped
- Kosher salt to taste

Directions:

1. Mix all of the ingredients of the cucumber dressing in a bowl. Season with kosher salt, cover, and refrigerate at least 1 hour.
2. Cut each chicken breast into 6 pieces.
3. Marinate chicken in olive oil, lemon juice, and Italian seasoning blend for 2 hours under refrigeration.
4. Pour off marinade and thread chicken onto skewers (soaked), grill to an internal temperature of 165°F.
5. Let chicken rest wrapped loosely in foil for 10 minutes.
6. On chilled plates, make a bed with Butter lettuce leaves, and place 6.5 oz of Reser's Roma Feta Pasta Salad on top.



7. Arrange grilled chicken skewers, grilled pita, 1/4 cup roasted peppers, and 1/4 cup artichoke hearts with 5 sliced cucumbers and lemon wedges around the salad.
8. Serve 1/4 cup Cucumber Herb Yogurt Dressing in a ramekin on the side.