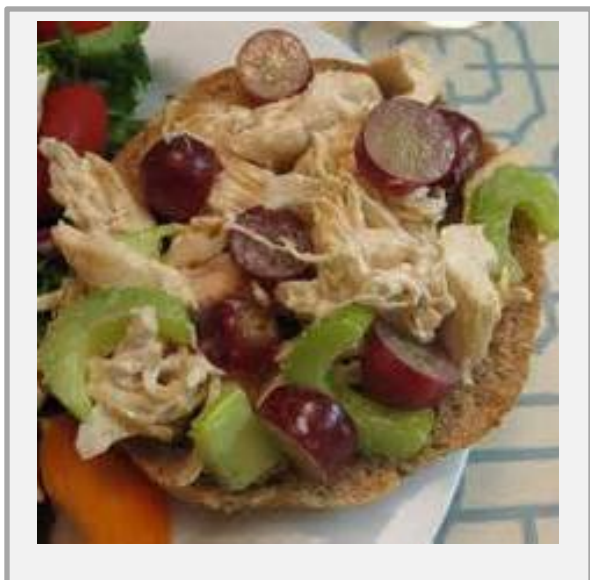


Tangy Lemon Chicken Salad

Makes: 4 servings



Total Time: 10

Ingredients:

2 cups roasted chicken, skins and bones removed, diced
1 cup seedless red grapes, halved
1 cup celery, coarsely chopped
¼ cup chopped red onion

Dressing:

2 Tbsp. lemon juice
1 Tbsp. Dijon mustard
¼ cup D'Avolio Lemon Fused Olive Oil, or D'Avolio Herbs de Provence Infused Olive Oil
Freshly ground pepper to taste

PREPARATION

1. In medium bowl, combine chicken, grapes, celery, and onion. Toss gently to mix.
2. In a smaller bowl, whisk lemon juice and mustard to combine. Slowly drizzle D'Avolio Olive Oil into lemon juice and continue to whisk until a thick dressing forms. Pour dressing over chicken and toss to evenly coat. Add freshly ground pepper to taste. Serve chilled over greens or with crackers.

Nutrition: 260 calories; 17g fat (3g saturated); 7g carbohydrates; 22g protein; 60mg cholesterol; 160mg sodium