



GRILLED MEDITERRANEAN CHICKEN SALAD



Classic summer flavors on a crostini, perfect with a glass of chilled rosé.
It's going to make you think you are in Italy!

Serves 2 people as a main course or makes 4 sandwiches

4	Chicken Thighs, skinless and boneless	Pat dry and cut off any extra fat. If you can't find skinless and boneless thighs, just remove the skin. The bones can easily be removed after grilling.
1 tbsp	Oil, canola	Pour into a small bowl.
4 tsp	Till's Rub	We suggest "Fierce" but you can use any of the three.... Add to the oil, mix and then rub the chicken all over. Grill over medium heat until internal temperature reads 165°F. Set aside to cool.

For the dressing:

1	Garlic Clove, large	Smash and then finely chop the garlic or use a garlic press. Add to a bowl.
2 tsp	Mustard, stone ground	Add to the bowl.
½ tsp	Oregano, dried	Add to the bowl.
1 tsp	Till's Rub	Add to the bowl.
¼ cup	Red Wine Vinegar	Add to the bowl.
⅓ cup	Olive Oil, extra virgin	Add to the bowl. Mix all ingredients with a whisk until well incorporated.
	Salt & Pepper	Add to taste.

½ cup	Roasted Peppers	<p>There are great jarred versions available so save yourself some time. Just dice the peppers into ¼" pieces or strips and add to the bowl with the dressing.</p> <p>If you want to roast your own peppers here is how to do it: Preheat your grill on full blast. Rub two large bell peppers (we prefer red) with a bit of olive oil and place on the grill. Turn the peppers every few minutes until they are completely charred all around. Place the peppers in a bowl, cover with plastic wrap and let them sit for about 15 minutes. Remove the stem, seeds and charred skin (it is OK to have little black bits of skin left, it just adds flavor).</p>
½	Red Onion, medium	Thinly slice the onion and add to the bowl.
½ cup	Marinated Artichoke Hearts, jarred	<p>Definitely go with the jarred version here. We prefer marinated in oil but you can also use canned in water (make sure to drain and pat dry).</p> <p>Roughly chop and add to the bowl.</p>
2 tbsp	Capers	Chop and add to the bowl.
½ cup	Olives, pitted	Use your favorite kind and roughly chop or slice. Add to the bowl.
¼ cup	Basil, chiffonade	Place several fresh basil leaves on top of each other and roll them up into a little bundle. Finely slice and add to the bowl.
	Grilled Chicken	Cut the chicken into ¼" cubes, add to the bowl and mix gently. Set aside for 30 minutes so the flavors can develop and get happy. If you make the salad ahead of time place it in the fridge. Remove 15 minutes before serving.

For the crostini:

1	Italian Bread, sliced	
	Olive Oil, extra virgin	<p>Brush the bread slices with the oil on both sides. Grill over medium heat until golden brown and crusty.</p> <p>Add the chicken salad to the crostini and enjoy.</p>