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Napa-Radicchio Chicken Salad with Kalamata Olives and Lemon Vinaigrette

(Serves 4 for a main lunch salad)



Photo Susie Iventosch

1 teaspoon Dijon mustard
1/2 teaspoon finely grated lemon zest (optional)
1/4 cup freshly squeezed lemon juice
Sea salt and freshly ground pepper, to taste
1/2 cup extra-virgin olive oil

DIRECTIONS

Combine mustard, lemon zest, salt, pepper and juice in a jar or glass measuring cup and shake or whisk. Add the oil, then cover and shake well until oil is incorporated and the mixture is slightly thickened

Salad

INGREDIENTS

1 head Napa cabbage, finely sliced
1 head radicchio, cut into bite-sized pieces
2 boneless, skinless chicken breasts, seasoned with salt and pepper, roasted, cooled, then cut into long strips, or shredded (you can use leftover chicken for this, too)
1/2 cup pitted Kalamata olives, cut in half
1 recipe lemon vinaigrette (recipe below)

DIRECTIONS

Place all ingredients in a large salad bowl and toss with lemon vinaigrette. Serve at once with your favorite bread.

Dressing

INGREDIENTS

Reach the reporter at: info@lamorindaweekly.com

[back](#)

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