

# Greek Chicken Bread Salad

YIELD  
Serves 4

## Ingredients

<sup>3</sup> ounces cubed French bread  
baguette, crust removed

Cooking spray

<sup>1</sup> tablespoon chopped fresh  
oregano

<sup>3</sup> tablespoons olive oil

<sup>1</sup> ½ tablespoons red wine vinegar

<sup>2</sup> teaspoons minced garlic

<sup>2</sup> teaspoons grated lemon rind

<sup>1</sup>/<sub>8</sub> teaspoon crushed red pepper

<sup>1</sup> pound skinless, boneless  
chicken breast halves

<sup>1</sup>/<sub>4</sub> teaspoon freshly ground black  
pepper

<sup>1</sup>/<sub>8</sub> teaspoon kosher salt

<sup>3</sup> cups chopped romaine lettuce

<sup>1</sup> cup sliced red bell pepper (about  
<sup>1</sup> large)

<sup>1</sup>/<sub>2</sub> cup sliced pepperoncini  
peppers

<sup>1.5</sup> ounces feta cheese, crumbled  
(about <sup>1</sup>/<sub>3</sub> cup)

## How to Make It

- 1 Preheat broiler to high.
- 2 Place baguette cubes on a baking sheet; coat with cooking spray. Broil <sup>2</sup> minutes or until edges are browned, turning once.
- 3 Reduce oven temperature to <sup>425</sup>°.
- 4 Combine oregano and next <sup>5</sup> ingredients (through crushed red pepper) in a large bowl, stirring with a whisk; set aside.
- 5 Heat a large ovenproof skillet over medium-high heat; coat pan with cooking spray. Sprinkle chicken evenly with black pepper and salt. Place chicken in pan; cook <sup>4</sup> minutes on each side or until browned. Place pan in oven, and bake at <sup>425</sup>° for <sup>10</sup> minutes or until chicken is done. Remove pan from oven. Let chicken stand <sup>5</sup> minutes; slice thinly across the grain.
- 6 Add bread cubes, lettuce, bell pepper, pepperoncini peppers, and feta to bowl with oregano mixture; toss well. Place about <sup>1</sup> ½ cups salad on each of <sup>4</sup> plates. Top each serving with about <sup>3</sup> ounces chicken.