
Chicken Feta Salad

Serves 16

**8 boneless, skinless
chicken breast halves**

Salt and pepper

Olive oil

**16 ounces penne, bow tie
or rotini pasta**

Vinaigrette:

6 tablespoons olive oil

**3 tablespoons white wine
vinegar**

**1 to 2 medium garlic
cloves, minced**

**Italian herbs (dried:
oregano, dried basil,
dried thyme)**

Salad:

**3 medium-size tomatoes,
chopped**

**1 cup pitted kalamata
olives**

**1 cup crumbled feta
cheese**

**½ cup chopped flat-leaf
parsley**

1. Preheat oven to 350 degrees.
2. Season chicken breasts with salt and pepper; lightly drizzle with olive oil. Roast, uncovered, for 10 minutes. Then cover and continue baking for an additional 15 minutes or until cooked through. Let cool, then cut into bite-size chunks.
3. Boil pasta in salted water, according to package directions.
4. Whisk together vinaigrette ingredients, adding salt and pepper to taste.
5. In a large bowl, combine chicken, pasta, tomatoes, olives, feta cheese and parsley; toss with vinaigrette and serve.

— *Adapted from D'Amico & Sons*