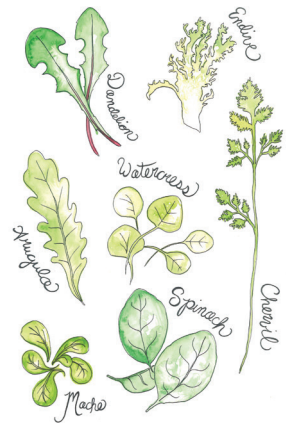


May MIXED GREENS



Roasted Chicken Salad with Garlic Toasts

ACTIVE: 20 MIN **TOTAL:** 20 MIN

Rotisserie chickens have become all the rage in our local supermarkets—and why not? They can be the base of a quick, almost-homemade dinner in no time. Here, roasted chicken turns into an easy salad with some crusty garlic bread on the side.

- 2 cloves garlic, peeled
- 3 tablespoons cider vinegar or white-wine vinegar
- 3 tablespoons extra-virgin olive oil
- ¼ cup Kalamata olives, pitted and chopped
- 8 cups mixed salad greens
- 4 ½-inch slices whole-wheat country bread, toasted
- 1 2-pound roasted chicken (hot or cold), skin discarded, sliced into large pieces

1. Mince one garlic clove and whisk with vinegar, oil and olives in a medium bowl. Toss greens in the dressing to coat well.
2. Rub each bread slice with the remaining garlic clove. (Discard garlic.) Divide the salad among 4 plates, place chicken on top and serve with the bread.

SERVES 4

Calories 359, Fat 16g (sat 3g), Cholesterol 76mg, Carbs 21g, Total sugars 0g (added 0g), Protein 27g, Fiber 2g, Sodium 445mg, Potassium 331mg.