



Grilled Chicken Breasts with Peppers & Feta

- Dressing:
 - 4 cups plain yogurt
 - 1/4 cup whole grain mustard
 - 1/4 cup red wine vinegar
 - 4 Tbsp. sugar
 - 3 Tbsp. honey
 - 2 Tbsp. chopped oregano
 - 4 Tbsp. sliced chives
 - 1 Tbsp. chopped marjoram
 - 3 Tbsp. chopped basil
- Salad:
 - 1/4 cup cucumbers, seeded, peeled, diced
 - 6 heirloom cherry tomatoes, halved
 - 1/4 cup Almond Accents® Original Oven Roasted
 - 1 Tbsp. red onions, diced
 - 2 bunches (roughly 1/16 of oz.) Romaine lettuce
 - 2 Tbsp. yogurt sauce
 - 8 ea. Kalamata olives, pitted
 - 1 Tbsp. feta, crumbled



Preparation Time : 15
minutes

Toss all ingredients in a mixing bowl except for the feta. Mix well, add salt and pepper to taste. Crumble feta over the top. Arrange ingredients so well presented.

For more great recipe ideas, visit www.almondaccents.com.