

Greek Salad with Grilled Chicken

This simple dinner is a great dish to impress your dinner guests. It's a classic combination of Greek salad and grilled chicken that's bursting with flavor.



Main Dish

Greek

30 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 1/2 teaspoon olive oil
- 1/2 small onion, thinly sliced
- 1/4 cup sliced sweet pepper
- 1/4 teaspoon dried oregano
- 1 boneless, skinless chicken breast
- 1/4 cup feta cheese
- 2 cherry tomatoes, quartered
- 1/4 cucumber, chopped
- 1 teaspoon red wine vinegar
- Salt and pepper to taste

Steps

- 1 Heat the olive oil in a large skillet over medium heat. Add in the onions and peppers and cook until softened, about 4 minutes.
- 2 Season the chicken breast with oregano and salt, and place into the pan. Cook the chicken on both sides until golden brown and cooked through, about 10 minutes.
- 3 In a large bowl, combine the feta cheese, tomatoes, cucumbers and red wine vinegar. Toss to combine.
- 4 Slice the chicken breast and add it to the bowl. Gently toss to combine with the vegetables.
- 5 Season the salad with salt and pepper to taste and serve.