

SMOKED CHICKEN GREEK SALAD

With toasted Greek-style flatbread

Serves 2 as a main

Ingredients

1 red onion
2 large ripe tomatoes
1 cucumber
1 block of Greek feta
Black kalamata olives – pitted
1 [Smoked Chicken Breast](#)
2 tbsp [Fino Spanish Olive Oil](#)
A pinch of Halen Môn Sea Salt
A crack of black pepper
A sprinkle of oregano
Greek-style flatbreads (optional)
Tzatziki (optional)



Finely chop the red onion and set aside.

Chop the tomatoes, cucumber and feta into large chunks. Cut the kalamata [pitted olives](#) in half and set all aside.

Thinly slice the [Smoked Chicken Breast](#).

Toast the Greek-style flatbread and cut into triangles.

Place all ingredients, excluding the flatbread, into a bowl and toss to mix. Drizzle with [olive oil](#) and season with [sea salt](#), black pepper and oregano.

Serve with toasted flatbreads and tzatziki.

Enjoy!