

# SMOKED CHICKEN GREEK SALAD

*With toasted Greek-style flatbread*

Serves 2, as a main

## Ingredients

- 1 [Smoked Chicken Breast](#)
- 1 block of Greek feta
- 1 cucumber
- A handful of [Marinated Olives](#), pitted
- 2 large ripe tomatoes
- 1 red onion
- A pinch of [Halen Môn Sea Salt](#)
- A crack of black pepper
- A sprinkle of oregano
- 2 tbsp [Fino Olive Oil](#)
- 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 [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 [Fino Olive Oil](#) and season with [Halen Môn Sea Salt](#), black pepper and oregano.

Serve with toasted flatbreads and tzatziki.

Enjoy!