

MEDITERRANEAN CHICKEN SALAD
From *The Silver Palate Cookbook*
By Julie Rosso & Sheila Lukins

“Not for dieters only, this tart and tasty Riviera-inspired combination is the most popular lunch with the getting-ready-to-fill-the-summer-wardrobe crowd. Since its creation, it has become a real *Silver Palate* favorite.”

*I medium-sized yellow onion, peeled and quartered
2 carrots, peeled and chopped
1 leek, white part only, cleaned and sliced
1 teaspoon dried thyme
1 bay leaf
6 parsley sprigs
12 black peppercorns
4 cloves
Salt, to taste
3 whole chicken breasts, about 3 pounds (I note that 3 whole chicken breasts is more than 3 lb, but that's approximately what I use – 3 split, whole breasts)*

*1/3 cup best-quality olive oil
1-1/2 teaspoons dried oregano
Juice of 1 lemon
3/4 cup imported black olives, Nicoise preferred
2 tablespoons capers, drained
8 cherry tomatoes, halved, or 2 medium-sized tomatoes, cut into wedges
1/4 pound green beans, cooked
Salt and freshly ground black pepper, to taste*

1. Measure 4 quarts of water into a large kettle. Add the onions, carrots, leek, thyme, bay leaf, parsley, peppercorns, cloves, and salt to taste. Bring to a boil, reduce heat, and simmer uncovered for 15 minutes.
2. Add the chicken breasts, return to a boil, reduce heat, and simmer partially **covered until the chicken is done, about 20 minutes. Remove kettle from heat and** let chicken cool in the broth.
3. Remove chicken (saving broth for soup), discard skin, and pull the meat from the bones. Tear meat into large pieces and combine in a bowl with the olive oil and oregano. Cover and let stand at room temperature for one hour.
4. Add remaining ingredients, toss, and season to taste with salt and pepper. Correct seasoning and serve immediately.

4 to 6 portions

Note: The salad will keep for several days refrigerated. Reserve the green beans and add them just before serving to prevent discoloration.