

Niçoise Chicken Salad



Serves 2 Prep 10 mins

Cooking 15 mins

Easy

For the dressing

2 tbsp oil
1 lemon, juiced
1/3 small pack basil, leaves
chopped

For the salad

2 skinless chicken breasts
1 tsp oil
250g new potatoes, thickly sliced
200g fine green beans
1/2 red onion, very finely chopped
14 cherry tomatoes,, halved
6 romaine lettuce leaves, torn into bit-sized pieces
6 pitted Kalamata olives, rinsed and halved

1. Mix the dressing ingredients together in a small bowl with 1 tbsp of water. Add 1 tbsp of the dressing to the chicken breasts and toss well to coat. Heat the oil in a small non-stick frying pan with a lid and cook the chicken for about 12 mins, covered, turning halfway until cooked all the way through.
2. Meanwhile, boil the potatoes for 7 mins, add the beans and boil for 5 mins more or until both are just tender, then drain.
3. Put the chicken on a plate to rest, while you toss the beans, potatoes and remaining salad ingredients together in a large bowl with half the dressing. Slice the chicken, arrange on the salad, then add any juices to the remaining dressing and spoon on top.

