

Roast Chicken Salad with Yogurt Onion Dressing



Serves 2

Prep 5 mins

Cooking 20 mins

Easy

Ingredients

- 100g white bread, torn into big, chunky pieces
- 2 tbsp olive oil
- 1 heaped tsp thyme leaves
- 1/2 roast chicken or 2 chicken breasts or legs, pulled into chunks
- 3 little gem lettuce hearts, halved through their bases
- 1 tbsp chopped chives, to serve

Dressing

- 1 shallot, grated
- 125g full-fat natural yogurt
- 1 tbsp lemon juice

1. Mix together the dressing ingredients with some salt & pepper, and leave to one side for the flavours to mix.
2. Heat the oven to 180C/ Fan 160C/gas 4. Put the bread on a baking tray, drizzle over the oil, scatter over the thyme, and some salt & pepper. Toss together to coat evenly in the oil, then roast for 10 - 15 mins turning halfway or until the bread is deep golden and crisp. Put the bread cubes aside and add the chicken chunks to the tray for 10 minutes or so to heat through.
3. Heat a griddle and add the halved little gems, cut side down, until charred and beginning to wilt. Layer up the chicken with the croutons and griddled lettuce. Drizzle over the dressing, sprinkle with chives and serve.