

# Now you can make your own Alfresco Chicken salad



*We use our special marinated chicken in this salad as well as an authentic salsa verde, made from a fresh herb puree.*

## INGREDIENTS

**2 tablespoons of plain yoghurt**

**A tablespoon of salsa verde (see below)**

**A large handful of mixed salad leaves**

**A few black olives**

**1/4 red pepper, roughly diced**

**A scattering of toasted pine nuts (to toast pine nuts, dry fry them in a small pan over a medium heat for a couple of minutes until browned - careful they don't burn)**

**A marinated chicken breast (see [www.pret.com](http://www.pret.com) for our marinade recipe), torn into strips**

*For the salsa verde (this recipe makes enough salsa verde for a few salads):*

**A large handful of fresh baby spinach leaves**

**Just over 3 tablespoons of olive oil**

**A handful of fresh flat leaf parsley leaves**

**A level tablespoon of capers**

**A level tablespoon of Dijon mustard**

**A tablespoon of dried breadcrumbs**

**2 large sprigs of fresh basil**

**A small handful of fresh mint leaves**

**A small splash of white wine vinegar**

**Sea salt and coarse-ground black pepper**

## MAKING YOUR SALAD

1. Throw the salad leaves into a large soup bowl.
2. In a separate bowl, mix all of the salsa verde ingredients together and blend until smooth. Set aside about one tablespoon of salsa verde for your salad (store what you don't use in an airtight container in the fridge for up to a week). Add the chicken and 1 tablespoon of yoghurt to the salsa verde and mix well.
3. Spoon your chicken mix onto the salad leaves. Add the olives, red pepper and the toasted pine nuts.
4. Using a teaspoon, add the rest of the yoghurt to the salad in small blobs.
5. Enjoy with French dressing and a crusty baguette.



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