



Warm Chicken Salad with Potato “Croutons”

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1 ½ lb potatoes, cubed
- 4-5 tablespoons O&V [Garlic EVOO](#) *
- 2 strips bacon, diced
- 1½ lb chicken breast, sliced into thin strips
- 1 tablespoon O&V [Rosamarino Dipper Seasoning mix](#) *
- 6 sprigs thyme, roughly chopped
- 1 large red onion, thinly sliced
- 4-5 cloves of garlic, minced
- 4 ribs of celery, thinly sliced
- 1 large red pepper thinly sliced
- 8 oz sliced cremini mushrooms
- 2 lb baby spinach leaves, large stems removed
- 1½ - 2 cups chicken stock
- 2 tablespoons O&V [Whiskey Mustard](#) or [Devil's Mustard](#) *
- 2 tablespoons O&V [Marc de Champagne vinegar](#) *
- Crusty bread to serve at the table
- Fresh chopped parsley to garnish
- Lemon wedges to serve

Preparation

Pre-heat oven to 475 F.

Place cubed potatoes on a baking sheet, drizzle liberally with olive oil, season with salt and pepper. Toss to coat. Roast in the oven for 20-25 minutes or until potatoes are tender and brown (Stir the potatoes and turn over after 10-12 minutes in the oven).

In a large skillet, add the bacon and cook till crisp. Remove and set aside. Reserve the skillet for the next step.

Cut chicken into thin strips, season with salt, pepper and dipper mix. Add a teaspoon of olive oil to the skillet. Spread the chicken in an even layer in the skillet and sprinkle with thyme. Let chicken brown for 4-5 minutes without moving it, then give the meat a stir.

Add the onion, garlic, celery, red pepper, mushroom and cook for another 5-7 minutes

Add chicken stock and scrape up any brown bits at the bottom of the pan. Add the mustard and stir to combine. Bring to a bubble and simmer for 4-5 minutes till only ¼ cup liquid is left in the skillet. Season with salt and pepper to taste. Add the vinegar and turn heat off

Place spinach in a bowl, add the contents of the skillet and toss everything together. Top with the roasted potatoes “croutons” and crispy bacon and serve with crusty bread.

Serves 4

Active time 35 minutes Total Time: 45 minutes

Notes

* The [Garlic EVOO](#) adds a nice additional layer of flavor to the chicken along with the [Rosamarino Dipper Seasoning mix](#). The [Whiskey Mustard](#) has amazing flavor but you can use the [Devil's Mustard](#) for a little spicier kick or your favorite, grainy mustard. The crisp and light taste of the [Marc de Champagne vinegar](#) balances out the flavors in the dish.

You can replace the Garlic EVOO with a high quality Unflavored EVOO and add a little extra minced garlic. Substituting the dipper seasoning mix will definitely change out the flavor of this dish, but you can try your favorite herb mix.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Entrée, Gluten Free, Dairy Free, Chicken, Warm Salad, Garlic EVOO, Whiskey Mustard, Devil's Mustard, Rosemary Dipper, Marc de Champagne, Potato Croutons, Mediterranean Diet,