

Broccoli Chicken Salad

Serves 4

Ingredients

8 ounces broccoli florets, chopped small
1 large chicken breast, cooked, chopped small
2 shallots, finely chopped

5 cloves garlic
2 tablespoons extra virgin olive oil

4 tablespoons plain Greek yogurt
2 tablespoon mayonnaise
2 tablespoons white wine vinegar
¼ cup water
Kosher salt and freshly ground to taste

Thick cut sourdough toast for serving



Steps

1. In a small ramekin combine the garlic cloves and olive oil. Cover with foil and roast at 400°F in an oven for 15-20 minutes or until the cloves are browned and soft. Remove and allow to cool.
2. In a medium-size bowl combine the broccoli, chicken and shallots.
3. In a small blender or food processor, combine the garlic and oil, yogurt, mayonnaise, vinegar, and water. Blend until smooth. Pour over the chicken and stir well. Taste and add kosher salt and freshly ground black pepper to your liking.
4. Pile on top of sourdough toast and enjoy!