

# Tabbouleh Salad with Chicken



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Serves: 10



Prep & Cook Time: 35 minutes

## Ingredients

### Tabbouleh Salad:

- 1/3 cup (75 mL) olive oil
- 1/3 cup (75 mL) lemon juice
- 1 tsp (5 mL) each salt and pepper
- 3 cups (750 mL) cooked bulgur
- 3 cups (750 mL) chopped tomato
- 1 cup (250 mL) crumbled feta cheese
- 1 1/2 cups (375 mL) chopped fresh parsley
- 1 cup (250 mL) chopped green onions

### Assembly:

- 30 oz (900 g) Reuven Fully Cooked Battered Chicken Breast Chunks (Product Code 10500)
- 10 lemon wedges



## Preparation Instructions

**Tabbouleh Salad:** Whisk together olive oil, lemon juice, salt and pepper. Add cooked bulgur, tomato, feta, parsley and green onions; toss to combine. Salad can be made up to 4 hours in advance.

**Assembly:** Prepare Battered Chicken Breast Chunks according to package directions for baking For each serving, spoon 3/4 cup (175 mL) salad onto plate. Top with 3 oz (90 g) cooked chicken chunks (about 4 pieces). Serve with lemon wedge.