



White Bean and Roasted Chicken Salad

5 servings (serving size: about 1¼ cups)

Salad:

- 2 cups coarsely chopped skinless, boneless chicken* (about ½ chicken)
- 1 cup chopped tomato (or halved cherry tomatoes)
- ½ cup thinly sliced red onion
- ⅓ cup sliced fresh basil
- 2 (16-ounce) cans cannellini beans or other white beans, rinsed and drained

Dressing:

- ¼ cup red wine vinegar
- 2 tablespoons extra virgin olive oil
- 1 tablespoon fresh lemon juice
- 2 teaspoons Dijon mustard
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 2 garlic cloves, minced

Place first 5 ingredients in a large bowl; stir gently to combine.

For dressing, combine vinegar and remaining ingredients, stirring with a whisk. Drizzle over salad, tossing gently to coat.

This is hearty enough for a main dish with crusty bread

*For a shortcut, use rotisserie chicken.

We first started making this when we found it in a magazine while vacationing on Isle of Palms more than 20 years ago. It's a family favorite and gets requested often- and not just in summer!