**Mediterranean Grilled Chicken Salad**

Grilled chicken salad—filled with cucumbers, tomatoes, and avocado—is the healthy summer recipe everyone NEEDS.

**INGREDIENTS**

2 boneless skinless chicken breasts (about 1 1/4 pounds)

1 tsp. ground coriander

1 tsp. dried oregano

Kosher salt

Freshly ground black pepper

5 tbsp. extra-virgin olive oil

4 tbsp. red wine vinegar

1 tbsp. freshly chopped parsley

4 romaine hearts, chopped

3 Persian cucumbers, thinly sliced

1 c. grape or cherry tomatoes, halved

2 avocados, sliced

4 oz. feta, crumbled

1/2 c. pitted kalamata olives, halved

**DIRECTIONS**

* Heat grill to medium-high. Season chicken with coriander, oregano, salt, and pepper. Grill, covered, turning halfway through, until golden and no longer pink, 18 to 22 minutes. Let rest 5 minutes, then slice.
* Meanwhile, make dressing. Whisk olive oil, red wine vinegar, and parsley in a small bowl and season with salt and pepper.
* Divide lettuce, cucumbers, tomatoes, avocado, feta, and olives among four serving bowls. Top with sliced chicken, then drizzle with dressing.

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