



Chef Dale Sniffen "5 at 5" recipe presented on ABC 720

Saturday 6th 2008

Spiced chicken with rocket, Danish fetta and Momoko salad
Recipe by Chef Dale Sniffen

Serves 6 to 8 tasting platter

Dressing

2 tbsp lemon juice
80ml extra virgin olive oil

Prep list

300gm cooked chicken pieces dusted in meat & chicken blend
2 hand full rocket leaves
1 block crumbled Danish feta cheese
2 punnet MOMOKO tomato

Squeeze the juice of half a lemon. Whisk in olive until the dressing looks a bit like *melted butter*. If the dressing breaks the moment that means you don't have enough oil in it. By making the dressing first you can control the minimal amount of dressing required just dress the salad. Let the ingredients influence the overall flavour or the salad not the dressing.

Toss through the dressing; cooked chicken, rocket leaved, feta and tomato and combine well.

Serve the salad flat on a tasting platter with toasted Turkish bread.