

## CHICKEN DUKKAH SALAD

*Serves 4*

2 whole chicken breast fillets  
1 tablespoon Dukkah (Middle Eastern spice mix)  
1 tablespoon extra-virgin olive oil  
4 tablespoons plain yogurt  
3 tablespoons minced fresh mint  
6 cups mixed lettuce leaves  
½ cup cherry tomatoes  
1 cucumber, peeled and diced  
½ cup walnuts or almonds, toasted  
1 orange, peeled and segmented

Cut the chicken into thick strips and coat each one thoroughly with the Dukkah. Heat 2 teaspoons of the olive oil in a heavy pan; add the chicken and cook it slowly, until tender. Set the chicken aside to cool slightly.

Mix the yogurt with the mint; refrigerate for 5-10 minutes.

Toss the lettuce with the tomatoes, cucumber, nuts, and orange segments. Drizzle the remaining 1 teaspoon of olive oil onto the salad and mix well.

Divide the lettuce mixture among 4 salad plates; top each with an equal amount of the chicken. Pour 1 tablespoon of the yogurt mixture over the chicken and serve.

Note: Dukkah can be found in specialty food stores and Middle Eastern markets.

*Courtesy of Dr. & Mrs. Justin Ardill, Reilly's Wines, Australia*

### RECOMMENDED WINE

*Old Bushvine Grenache 2004*  
Reilly's Wines ♦ Mintaro, Clare Valley, South Australia

### ALTERNATIVES

Grenache or Syrah