



GRILLED CHICKEN GREEN GODDESS SALAD

Servings: 4

Prep Time: 15 minutes

Cook time: 15 minutes

FOR THE SALAD:

6 skin-on, boneless chicken thighs

1 crunchy lettuce, such as little gem or sweet gem

4 spring onions, finely sliced

1 stalk celery, finely sliced

Approx 10 radishes, finely sliced

Small handful chives, finely sliced

This is such a transformative dressing; a blend of aromatic herbs and creamy avocado it works particularly well with grilled chicken but is also fantastic with salmon or served as a dip for grilled vegetables. The anchovies are merely a seasoning - the dressing won't taste fishy at all.

METHOD:



1. To make the green goddess dressing, place all the ingredients in a blender and whizz to a smooth dressing. Season with salt and pepper to taste and set aside.
2. Place the chicken on a chopping board in a single layer, making sure they're laid out flat. Cover with a piece of clingfilm or other protective covering and use something heavy such

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FOR THE GREEN GODDESS DRESSING:

3 anchovy fillets or 1 tbsp
fish sauce

A large bunch of basil

Small handful chives

2 spring onions

1 avocado, peeled

2 cloves garlic, peeled

3 tbsp natural yoghurt

3 tbsp white wine vinegar (or
cider vinegar, or lemon juice)

3 tbsp extra virgin olive oil

METHOD CONTINUED:



as a rolling pin to bash the thighs until they are an even thickness. Season well with salt and pepper.

- 3.** Light two of the gas burners on the Jupiter Outback BBQ and set the heat to medium.
- 4.** Once hot, lay the chicken on the grill, skin side down. Cook, moving the chicken around occasionally as flare-ups occur. You want to do the majority of the cooking skin side down to make sure the skin is nice and crispy. The chicken should take around 10 minutes in total.
- 5.** Once cooked, remove the chicken and slice.
- 6.** Assemble the salad ingredients on a plate and top with the sliced chicken and plenty of the green goddess dressing.