

Grilled Chicken Salad with Chickpeas and Dukkah Dressing

If you're craving a salad that's



TIME
6 min

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INGREDIENTS

- 2 grilled chicken breasts, sliced
- 1 can chickpeas (drained and rinsed)
- 4 cups mixed salad greens
- 2 tbsp olive oil
- Juice of 1 lemon
- 1 tbsp dukkah seasoning
- Salt and pepper to taste (optional)

DIRECTIONS

1. Grill chicken breasts (about 5-6 minutes per side) until cooked through. Let rest, then slice.
2. In a large salad bowl, combine salad greens and chickpeas.
3. In a small bowl, whisk together olive oil, lemon juice, and dukkah. Taste and season with salt and pepper if desired.
4. Top the salad with sliced chicken.
5. Drizzle the dukkah dressing over everything just before serving.

SWAPS & NOTES

Greens : Swap with spinach, arugula, or romaine based on preference.

Chickpeas : Roast them for extra crunch or replace with white beans.

Dukkah : Use store-bought or make your own with sesame, nuts, cumin, and coriander.

Chicken : Leftover rotisserie or shredded chicken works great too.

TIPS FOR SUCCESS

- Let chicken rest 5 minutes before slicing to retain juices.
- Shake the dressing in a jar for a quick, emulsified vinaigrette.
- Use warm grilled chicken and serve chickpeas fresh from the oven.
- Sprinkle extra dukkah on top just before serving for texture. ?

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Original recipe: <https://chefmaniac.com/grilled-chicken-salad-with-chickpeas-and-dukkah-dressing/>