

Recipe from I Will Not Eat Oysters

# SUMAC CHICKEN SALAD WITH LABNE RANCH DRESSING

MAKES 4 APPETIZER SERVINGS

## THE THINGS

### LABNE RANCH

½ cup labne, or greek yogurt  
2 tbsp chopped chives  
zest from ½ lemon  
1 tbsp lemon juice  
¼ tsp paprika  
¼ tsp mild mustard powder  
¼ tsp garlic powder  
2 pinches of salt

### SUMAC CHICKEN

1 – 1 ½ lb boneless, skinless chicken breast  
sumac  
salt  
1-2 tbsp olive oil

### SALAD

3-4 small heads sweet lettuce gems, torn into bite sized pieces  
1 red endive, cut into bite sized pieces  
¼ cup candied pecans, roughly chopped  
6-8 chives, cut into 1" long pieces  
1 ripe avocado, sliced  
Maldon Salt

## THE WAY

FOR THE RANCH LABNE: In a small bowl, combine all the ingredients for the dressing and set aside until ready to serve. If the dressing seems too thick, thin it out with a bit of cool water.

FOR THE SUMAC CHICKEN: Place the chicken breasts on a sheet pan or plate so they lay flat. Place them in the freezer for 2 to 2 ½ hours until partially frozen but not solid. With a sharp knife, slice each breast into 3 thin pieces lengthwise with the knife parallel to the cutting board (as if you are butterflying the breast but keep slicing through).

Season the chicken on each side with lots of sumac and salt. Heat a large skillet or fry pan with a few tablespoons of oil over medium heat. Sear the chicken for 1-2 minutes per side until cooked through. Do this in batches if the skillet is not big enough to fit all the chicken. Alternatively, you can grill the chicken!

FOR THE SALAD: Place the lettuce, endive, pecans, and chives in a large bowl. Drizzle with some of the dressing, **DO NOT OVER DRESS!** Toss the salad until the dressing coats it nicely. Best to toss it with clean hands so that you don't damage the tender lettuce. Plate the salad and place a few slices of avocado on top. Season with Maldon salt. Place the chicken on top and serve with extra dressing on the side! Enjoy!

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