

Warm Chicken Salad

– Andrew White

Chicken or turkey scaloppini

Breading of flour, oregano, salt & pepper

Green & red pepper cut in rings and strips

Lettuce & mixed greens

Chopped shallots

Vermouth

Lemon juice

Chicken stock

Butter

1. Bread scaloppini and cook over medium/high heat in butter. Cut into strips.
2. Add shallots and cook.
3. Deglaze with vermouth
4. Add lemon juice, stock and peppers
5. Cook for a few minutes
6. Add strips of meat and heat to thicken sauce
7. Pout over greens and toss to wilt.