

## *Chicken Salad Sandwiches*

*This is a great recipe for many reasons. It makes a great lunch, it's great for picnics, you can make it with leftover chicken and it's great to have in your refrigerator for a quick sandwich.*

### *Ingredients*

#### *Chicken Marinade*

*4 chicken breasts  
¼ cup extra virgin olive oil  
½ teaspoon dried basil  
½ teaspoon dried oregano  
½ teaspoon dried marjoram  
Fresh ground sea salt and pepper*

#### *Salad*

*½ cup red onion, finely chopped  
20 red grapes, sliced in halves  
2 tablespoons Italian parsley, finely chopped  
½ cup real mayonnaise  
1 tablespoon fresh lemon juice  
¼ cup chopped walnuts, toasted  
1 teaspoon extra virgin olive oil  
Fresh ground sea salt and pepper to taste*

### *Preparation*

*Salt and pepper chicken breasts on both sides. Mix olive oil, basil, oregano and marjoram in a medium mixing bowl and add in chicken breasts. Marinate for 15 minutes or longer. In a separate mixing bowl combine onions, grapes, parsley and toasted walnuts. Set aside. Prepare grill or cast iron skillet and set to medium heat. Grill chicken turning often until cooked thru about 12-15 minutes. Remove from heat and slice in 1 inch cubes. Add to salad mixture along with mayonnaise, lemon juice, and olive oil. Mix thoroughly and season with salt and pepper to taste. Refrigerate before eating. Serve with your choice of toast and fresh greens.*

*\*Can be prepared one day ahead and refrigerated.*