

## SPANISH-STYLE CHICKEN SALAD WITH ROASTED RED PEPPER DRESSING

*Serves 6.*

Don't dress the chicken when it's warm--it will absorb too much of the dressing. For even less fuss, use a fully cooked supermarket rotisserie chicken. This recipe is best served over salad greens.

### INGREDIENTS

- 3 - 3 1/2** pound whole chicken
- Table salt and ground black pepper
- 1/2** cup extra virgin olive oil
- 3** tablespoons sherry vinegar (or balsamic)
- 10** ounces jarred roasted red peppers , drained and diced medium (about 1 1/3 cups)
- 1** small clove garlic , minced or pressed through a garlic press (about 1/2 teaspoon)
- 1** small shallot , minced (about 2 tablespoons)
- 3** tablespoons minced fresh parsley leaves
- 2** ribs celery , sliced very thin (about 1 1/4 cups)
- 1/2** cup chopped green olives
- 1/2** cup toasted and sliced almonds

### INSTRUCTIONS

1. Season the chicken with salt and pepper. Roast in a 375-degree oven until an instant-read thermometer inserted in the thigh registers 165 to 170 degrees, about 1 hour, 10 minutes. When cool, pull the meat off the bones in 2-inch shreds, discarding fat and sinew. Reserve 5 cups for this recipe; set the rest aside for another use. (The chicken can be roasted, shredded, and refrigerated in an airtight container for up to 24 hours.)
2. Puree oil, vinegar, 2/3 cup roasted red peppers, garlic, 1/4 teaspoon salt, and 1/2 teaspoon pepper in blender until smooth. Transfer to bowl.
3. Add shallot, parsley, celery, olives, and remaining 2/3 cup red peppers to vinaigrette; stir to combine. Add chicken and toss gently to combine; let stand at room temperature 15 minutes. Adjust seasoning with salt and pepper and sprinkle with almonds. Serve immediately.