

A Sutherland Belle

Herbed Chicken & Rice Salad with a Lemon Honey Mustard Dressing

INGREDIENTS

- 2 (8½-oz.) pkg. microwavable basmati rice
- ½ cup loosely packed fresh tender herbs (such as dill, parsley, and chives), plus more for garnish
- ¼ cup plus 2 Tbsp. olive oil
- ¼ cup fresh lemon juice (from 2 large lemons)
- 2 tablespoons chopped shallot (from 1 small shallot)
- ½ tablespoon Dijon mustard
- 2 teaspoons honey
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 2 ½ cups shredded rotisserie chicken breast (from 1 chicken)
- 2 cups halved multicolored cherry tomatoes (from 1 [12-oz.] pkg.)
- 1 ¼ cups (¼-inch) diagonally sliced Persian or mini cucumbers (about 3 cucumbers)
- 1 cup sliced almonds, toasted
- 4 ounces feta cheese, crumbled (about 1 cup)
- ½ cup (¼-inch) sliced celery (from 1 large celery stalk)
- ¼ cup coarsely chopped celery leaves
- ¼ cup coarsely chopped fresh flat-leaf parsley

INSTRUCTIONS

1. Microwave rice according to package directions; transfer to a large bowl, and cool completely for about 20 minutes.
2. Meanwhile, place herbs, olive oil, lemon juice, shallot, mustard, honey, salt, and pepper in a food processor or blender; process until smooth, about 30 seconds.
3. Add chicken, tomatoes, cucumbers, almonds, feta, celery, chopped celery leaves, and parsley to a bowl with cooled rice; drizzle with dressing, and toss to coat. Transfer to a large serving platter or bowl, and garnish with additional herbs.