



*Spiced chicken  
and roast almond salad*





## Spiced chicken and roast almond salad

For me, food, eating and cooking is always best done when shared. This is especially true when your loved ones are there with you! I had the most wonderful time making this salad as my partner had just arrived and I was testing my Bertolli olive oil recipes. Usually I stick to a bit of an Italian theme but I just love the flavours of the Middle East and Morocco and came up with this salad. You can also use whatever you have leftover in the fridge and pantry.

Place all the salad ingredients in a bowl and pour over the whisked dressing. Serve straight away or let the salad sit for 15 minutes in the fridge, and then toss altogether just before serving to allow the spices and the vegetables to marinate a little together.



**Recipe by Dominique Rizzo**  
**Serves: 4**

### Ingredients for the salad

- 1 x 400g tin chick peas, drained
- ¼ preserved lemon, finely chopped
- 1 bunch coriander, leaves picked and stalks chopped
- 180g cooked chicken, shredded
- ½ red onion, finely diced
- 2 stalks of celery, diced
- 150g cherry tomatoes, cut in half or quarters
- 100g roasted almonds, chopped
- 100g roasted pumpkin, diced

### Dressing

- 1 teaspoon smoked paprika
- 1 teaspoon ground coriander
- 1 teaspoon zatar (Middle Eastern spice)
- ½ teaspoon ground cinnamon
- ¼ teaspoon turmeric
- 2 cloves garlic, peeled and minced
- 100ml Bertolli Extra Virgin Olive Oil
- 50ml lemon juice
- salt and pepper to taste