



## **Greek Salad with Grilled Veal**

**Serves 4**

### **Ingredients:**

1/3 Cup Olive Oil  
1/3 Cup White Vinegar (I used Lemon White Balsamic)  
1 Tbsp + 2 Tsp Mediterranean Rub  
1 Bunch of Parsley, Chopped  
1 Cup Chopped Tomatoes  
1/2 Cup Kalamata Olives, Roughly Cut  
1/2 Cup or More Feta Cheese, Crumbled  
1 Can of Garbanzo Beans, Rinsed  
1 English Cucumber, Cubed  
1/2 Red Onion, Chopped  
2 Roasted Red Peppers, Chopped  
1 Lbs Veal Scallopini  
2 Pre-baked Naan Loaves  
2 Cloves of Garlic, Minced mixed with 1 Tbsp Olive Oil and a 1/2 Tsp Mediterranean Rub

### **Preparation:**

Preheat oven to 375°.

The first thing we want to do is to start the vinaigrette. Add 1/3 cup olive oil to a small glass bowl and add 1 tbsp of the Mediterranean Rub, stir and let it sit for a while to soften the herbs.

In a large bowl add the parsley, red onion, cucumber, tomatoes, red pepper, olives, garbanzo beans and feta cheese. Set in fridge till ready to use.

Place your veal or chicken on a cutting board, drizzle with oil and season both sides with 2 tsp of Mediterranean Rub. Grill (inside or outside) until done. For veal scallopini quite quickly on both sides and for chicken until a thermometer reads 165°. Let rest for 5 minutes. Slice thinly.

On a cookie sheet add the naan flatbread. Brush with the garlic/Mediterranean oil mix. Bake until golden brown.

When ready to serve, add the vinaigrette to the veggies and toss gently. Place the sliced veal/chicken on top and serve with the flatbread.

I hope your family enjoys as much as mine did.