

Insalata di Gallina

ROAST CHICKEN SALAD

- 1 roast chicken
- 1/4 cup extra virgin olive oil
- 2 teaspoons red wine vinegar
- Salt and freshly ground black pepper
- 8 cups mixed lettuces with radicchio and chicory
- 1 red bell pepper, thinly sliced
- Shaved Parmigiano

Remove skin from chicken and shred meat, set aside. Whisk together olive oil, vinegar, and salt and pepper to taste in a large bowl; add lettuces and toss to coat. Arrange on serving platter and top with shredded chicken, bell peppers, and shaved Parmigiano.

Notes:

