



## **Chicken Salad with Fig & Olive Vinaigrette, Celery, and Toasted Walnuts Jimtown Store**

Serves 4 to 6

2 cups shredded roast chicken, white and dark meat  
1/2 cup Jimtown Fig Vinaigrette (recipe follows)  
4 stalks celery, sliced on the diagonal into 1/4 inch slices  
2/3 cups coarsely chopped walnuts  
2 Tbsp chopped Italian parsley  
salt and pepper to taste  
1 bunch watercress (for serving)

Toast the walnuts in a shallow baking pan in a preheated 375 degree oven for 10 minutes or until fragrant. In a large bowl, toss ingredients together. Season to taste with salt and pepper. Serve over watercress or other leafy greens. You could also tuck this salad into a pita bread or in a soft floury roll. Try adding quartered fresh figs in season, or red grapes cut in half.

### **Jimtown Fig & Olive Vinaigrette**

Makes about 1 cup vinaigrette

1/4 cup balsamic vinegar  
2 Tbsp Jimtown Fig & Olive Spread  
3/4 cup good quality olive oil  
Salt and pepper to taste

Whisk the vinegar and fig & olive spread together. Add the oil in a steady stream, whisking until the dressing comes together. Season to taste with salt and pepper. Store in an airtight container in the refrigerator for up to 2 weeks.