

Leftover Roast Chicken & Bread Salad

- Mustard greens, bunch
- 3 oz. currants or raisins (see above)
- 3 oz red wine vinegar
- olive oil
- 1 tsp Dijon mustard optional
- 8 oz slightly stale open-crumbed, chewy, peasant-style bread, we prefer SeDUCTION Bread (see above) cut/tear into about 1/2" cubes (larger if you like, besides you don't have to and mostly can't be exact)
- 1 tsp Dijon mustard, optional
- few drops of nam pla, optional

- 4 large cloves garlic, smashed and chopped or otherwise chopped into small pieces.
- 4-6 green onions (or to taste), chopped into about 1/4" pieces, all the white, some of the green
- Pine nuts, toasted, 1/3 cup give or take
- Black Pepper, preferably from a pepper mill
- OPTIONAL but a nice thing if you can: Some leftover gravy and/or chicken broth (see above). About 1 TB if thick or concentrated (such as the Trader Joe's where you can use 1 packet), a few TB if thin.
- Leftover roast chicken, 12oz to 16 oz, or whatever you like to eat. We like our own roast chicken (see the website) which was cooked with lots of rosemary. Tear into bite size pieces. In a pinch, get a rotisserie chicken from the market (but watch out, they can be very salty so cut down on any other salt you might use).
- Walnut oil (or other 'specialty' oil of your liking, such as hazelnut, etc. Maybe even avocado?)
- Large grained salt such as Sea salt or Kosher Salt, optional

A few hours before dinner, or even in the morning, soak the raisins (or currants) in the wine vinegar.

Pull the leaves of the mustard greens off the stalks, discarding the stalks. Wash the leaves in a salad spinner and dry. (We usually store them wrapped in paper towels in the fridge earlier in the day.)

Lightly spray or brush the bread cubes with some olive oil, then lightly toast under the broiler. Be careful not to overdo it! Alternatively, forget the oil and bake the cubes in a 350 degree oven until lightly brown (that's what we do, there will be plenty more oil later so who needs it here?). We usually do this earlier in the day.

If using, add the optional nam pla, the optional leftover roast chicken gravy (or chicken stock), and the optional Dijon mustard to the raisin mixture. (See above.) Our leftover gravy is refrigerated so we might have to warm the mixture up just a bit to get it to incorporate. We do it in the microwave. But you don't want it to be hot when you put it into the salad.

In a smallish frying pan, sauté the garlic and green onions in olive oil. How much? We use 2-5 TB depending on how many greens there are. Use what you like, but don't go overboard, you don't want the greens swimming in oil. Allow to cool somewhat, you don't want it hot when you put it into the salad.

Tear the mustard greens into smallish pieces and place in a large bowl. Add the green onion mixture and mix the salad with your hands. Add the raisin vinegar mixture and mix again. Add the pine nuts and the bread cubes and mix again. Grind black pepper over the salad and mix again. Divide the salad mixture onto (in our case 2) plates. Top with the leftover chicken. Drizzle the walnut oil over the salad. If using, lightly sprinkle the salt over the salad. Enjoy!