

# *Greek Chicken Salad*

...from the kitchen of Southern Charm Winery

## *ingredients*

- \* Greek Feta & Olive cheeseball dip
- \* (1) lb. chicken, cooked and diced or shredded
- \* 1 cup mayo
- \* 8 ounces plain Greek yogurt
- \* black olives, diced, optional

## *directions*

- \* Mix mayo and Greek yogurt until well-blended. Add Greek Feta & Olive cheeseball dip and blend until creamy.
- \* Add cooked chicken to dip mix and mix well. Add black olives, optional.
- \* Serve on sandwiches or with crackers as an appetizer.

*suggested wine pairings...* Dogwood Classic will enhance the robust flavors of this dish. If your taste buds run a little sweeter, try Honeysuckle for a softer balance.