

Insalada di Pollo Arrosto e Peperoni Gialli

Chicken and Yellow Pepper Salad

Serves 16

8 lemons

8 cups small shredded skinless roasted chicken

8 yellow bell peppers; cut into $\frac{3}{4}$ " chunks

1.75 lbs young Parmigiano-Reggiano or Grana Padano, cut in $\frac{1}{8}$ " shards (~ 6 cups)

12 tbsp extra virgin olive oil

12 tbsp fresh marjoram leaves

Fine sea salt

Freshly ground black pepper

Trim top and bottom of lemons.

Stand fruit on end and carefully cut the peel and pith from the top to the bottom of the fruit.

Remove any remaining pith. Cut each section from membrane, cutting as close as possible to the membrane. Cut removed sections in half and place in large bowl.

To the bowl add the chicken, bell peppers, and cheese. Add olive oil and marjoram leaves.

Add salt to taste, or approx. 1 tbsp.

Season to taste with black pepper and additional salt, if needed.