

# SUMMER COBB SALAD

**PREP TIME: 10 MIN   COOK TIME: 20 MIN   TOTAL TIME: 30 MIN.**

## INGREDIENTS

For lemon poppy seed dressing:

- 1/2 cup olive oil
- 1/3 cup freshly squeezed lemon juice
- 1 tablespoon honey
- 2 teaspoons Dijon mustard
- 1/2 teaspoon kosher salt
- 1 tablespoon poppy seeds

For cobb salad:

- 1 1/2 tablespoons olive oil, divided
- 2 ears of corn on the cob, shucked
- 1/2 Full Circle Market Rotisserie Chicken, skin and bones removed
- 1 medium head romaine lettuce, chopped
- 1/2 English cucumber, sliced
- 2 ripe avocados, peeled, pitted and diced
- 1/2 cup blue cheese crumbles
- 2/3 cup raspberries
- 2/3 cup blackberries

## METHOD

For lemon poppy seed dressing:

1. Whisk together the olive oil, lemon juice, honey, Dijon, salt and poppy seeds in a small bowl until well combined. Set aside.

For cobb salad:

1. Preheat grill pan to high heat. Brush the corn with 1/2 tablespoon olive oil. Cook for 10 minutes, occasionally rotating. Remove from pan and allow to cool slightly. Slice the kernels off the cobs and set aside.
2. Meanwhile, chop the chicken into bite-size pieces.
3. Arrange the lettuce on a serving platter. Arrange the corn, chicken, cucumber, avocado, blue cheese and berries in rows over the lettuce.
4. Drizzle the dressing over the salad just before serving.



SERVES

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