

Big Grilled Chicken Chopped Salad

Serves 4

- 4 ea. Boneless, skinless chicken breasts (total 16 oz)
- 2 Tbs. Olive oil
- Zest of 2 lemons
- 3-4 ea. Garlic cloves grated finely
- 2 Tbs. Chopped fresh rosemary
- 2 tsp. Salt
- 1 tsp. Ground black pepper
- 2 # Small, Ripe Heirloom Tomatoes, cored and diced
- 3-4 ea. Ears corn, shucked and cut off the cob
- 1 ea. Zucchini, diced not much larger than the corn
- 2 ea. Medium cucumbers, peeled, seeded, and diced same as zucchini
- 2 C. Fresh garden beans, sliced thinly on a bias
- 1-2 ea. Romaine hearts, diced small
- ¼ C. **Celery Seed Vinaigrette**
- 20 ea. Basil leaves
- Salt and pepper to taste
- 1 C. Fresh goat cheese

Celery Seed Vinaigrette

- ½ C. Red wine vinegar
- 1 ea. Small shallot, minced
- ½ tsp. Dijon mustard
- Zest and juice 1 lemon
- 1 Tbs. Celery seeds
- 1 C Olive oil
- Salt and pepper to taste

1. Marinate chicken with olive oil, lemon zest, garlic, rosemary, salt and pepper. Allow to marinate at least half an hour and up to overnight.
2. Preheat grill.
3. Wash, dry, and cut all vegetables.
4. Wash and dry romaine lettuce.
5. Make Celery Seed Vinaigrette.
6. Meanwhile grill chicken breasts.
7. Place vegetables, romaine, and basil in a large bowl. Dress with **Celery Seed Vinaigrette**. Adjust seasonings with salt and pepper.
8. Slice chicken and arrange over the salad.
9. Top with dabs of fresh chevre.

1. Place all ingredients in blender except olive oil.
2. Begin blending.
3. When all ingredients are pureed, slowly drizzle in olive oil.
4. Season to taste.