

Warm Grilled Chicken Salad

with local tomatoes and grilled corn

2 ea. peeled whole cloves of garlic

3-4 ea. shucked ears corn

Extra virgin olive oil

Salt and pepper

2-3 Tbs. chopped fresh thyme

4 ea. boneless, skinless chicken breasts

2 Tbs. chopped fresh rosemary

4 ea. heirloom tomatoes, different shapes and colors, cored and sliced,

1-2 tsp sherry vinegar

Picked mint leaves

1. Peel garlic cloves, 1 for every 2-3 ears of husked corn.
2. Smash a clove and rub it up and down the cob, rubbing the garlic oil into the crevices. Discard garlic when it falls apart.
3. Lay corn on a tray. VERY lightly oil with extra virgin olive oil. Use your hands to evenly coat the cobs. Season with salt, pepper, and chopped fresh thyme.
4. Grill over a hot grill kernels begin to pop. Turn cobs, wait for pops, repeat until the tips of the kernels are browned/blackened. Reserve, allowing to cool slightly. Cut off cob. Reserve.
5. Lightly oil chicken breasts. Season with rosemary, salt and pepper. Grill.
6. Arrange sliced tomatoes on a plate. Season lightly with salt and pepper. Drizzle with olive oil and a few drops of sherry vinegar.
7. Sprinkle with corn and mint leaves.