

# Summer Chicken Salad

## Ingredients

### Salad:

- 3 boneless, skinless chicken breasts
- Salt and freshly ground black pepper
- Olive oil, for drizzling
- 4 ears fresh corn (or use 2 if on the large side)
- 3 tablespoon minced fresh dill, plus more for serving
- 3 stalks celery (inner light green stalks and leaves), finely diced
- 1 medium red onion, finely diced
- 1 1/2 cups blueberries
- 1 (12-oz.) French bread baguette
- 1 (10.5-oz.) goat cheese log, softened

### Dressing:

- 3/4 cup crumbled feta, plus more for serving
- 1/4 cup half-and-half
- 1/4 cup mayonnaises
- 1/4 cup sour cream
- 1 teaspoon sugar
- Juice of 1 lemon
- Salt and freshly ground black pepper

- 1 head butter lettuce, leaves separated

### **Cooking Directions**

For the salad: Put the chicken breasts into a large plastic storage bag. Pound with a mallet or rolling pin to flatten to 1/4-inch uniform thickness. Sprinkle the chicken with salt and pepper. Heat a grill and drizzle with the olive oil. Grill the chicken on both sides until done, about 7 minutes per side. Set aside to cool.

Grill the corn for a few minutes, until still crunchy but colored. With a very sharp knife, shave the kernels off each corn cob. Combine with the dill and onions in a large bowl. Set aside.

For the dressing: Mix together the feta, half-n-half, mayonnaise and sour cream in a bowl. Stir in the sugar, lemon juice and some salt and pepper. Stir, and then taste. Add more salt if necessary; do not under salt!