

## **Chicken Basil Chicken Basil Feta Market Salad**

### **Ingredients**

- 1 lb chicken breast, washed and trimmed
- 2 cups orzo, uncooked
- 1 cup feta
- 2 cups fresh corn
- 1 lemon, zest and juice
- 1 large bunch fresh basil
- ½ cup fresh chives
- 2T-4T Basil Olive Oil
- Sea salt, to taste

### **Preparation**

Heat oven to 350 degrees F. Wash chicken breasts and place in a baking dish with ½” water to poach. Salt and pepper. Cook for 20 minutes or until internal temperature reads 160 degrees F. Time will vary depending on the thickness of the chicken. Remove from oven and allow to cool. Cut the chicken into small bite size pieces and chill.

Meanwhile, bring 3 cups of water to a boil and add orzo to cook. Reduce heat to medium. Cooking time will be approximately 5-7 minutes. Test it and remove when orzo is al dente, tender but firm to the bite. Drain water thoroughly. Transfer orzo to a large bowl and allow it to cool. Toss with a fork a few times while it is cooling. Chop feta into ½ size

### **Feta Market Salad (continued)**

pieces. Set aside. Remove husk from corn and cut kernels off the cob. Zest and juice one lemon. Hand tear the basil leaves.

Toss chicken, orzo, feta, corn, lemon juice and zest, basil, and Basil Olive Oil. Salt and pepper to taste.

Fresh ground pepper, to taste