



Chicken and Faro Salad

Serve with

Joseph Phelps Vineyards Sauvignon Blanc

Joseph Phelps Vineyards Viognier

Serves 6 as a main course

- ½ cup Semi-pearled faro
- 2 Tbsp. Extra virgin olive oil, plus more for coating chicken
- 12 oz. Chicken breast (bone-in, skin on)
- 12 oz. Green beans, trimmed and snapped into large bite-sized sections
- 3 Ears fresh corn
- 3 Green onions, thinly sliced
- 2 Tbsp. Extra virgin olive oil
- 1 Tbsp. Minced fresh marjoram leaves
- ½ tsp Coarse Kosher salt, plus more to taste
- Freshly ground black pepper to taste
- 2 Tbsp. White wine vinegar
- 2 Tbsp. Minced shallot
- 1 tsp. Dijon mustard
- 4 oz. Fresh goat cheese, crumbled

1. Bring 1 cup of water to boil in small saucepan. Add faro and ¼ tsp. salt and bring to boil again, then simmer, uncovered, until just tender (25 – 40 minutes, depending on faro). Drain and set aside.
2. Place corn ears (still in husks) in microwave and cook on high for 9 minutes. (Cut off silks and stalk before cooking.) Remove corn from microwave and allow to cool. When corn is cool, cut kernels from corn, add salt and pepper to taste and set aside.
3. Preheat grill and then reduce heat to “medium indirect” or equivalent (you can also use oven set at 350°F). Dry chicken breast, then rub with olive oil and generously sprinkle with salt and pepper. Place chicken breast on grill (covered), skin side down, for 15 minutes, then turn and roast for 10 minutes longer. Check with instant-read thermometer to see that internal temperature is 165°F; otherwise cook longer. (If using oven, roast at 350°F until just cooked to 165°F; may take 35-40 minutes.) Set aside to cool. When cooled, remove skin and chop finely. Remove meat and chop into bite sized pieces (discard bone).
4. Cook green beans in large saucepan of boiling salted water until crisp tender (4 minutes). Drain and rinse under cold water; then pat dry with kitchen towel. Mix faro, chicken meat, chopped chicken skin, and green beans in large bowl, then add corn and green onions.
5. Combine 2 Tbsp. olive oil, marjoram and ½ tsp. salt in small bowl. Whisk in vinegar, shallot and mustard, then pour over chicken salad, tossing to coat. Adjust seasonings. Add crumbled goat cheese and mix.



6. Salad can be made 1 day ahead and kept covered and chilled; bring to room temperature before serving.