

Chopped Salad with Chicken, Couscous, and Vegetables

(from Epicurious)

Serves 6

Ingredients

- 1 cup (packed) fresh basil leaves
- 1 cup mayonnaise
- 1 shallot, halved
- 1 cup buttermilk
- 1 tablespoon fresh lemon juice

- 1/3 cup grated Asiago cheese*
- 1/3 cup dried currants
- 1/3 cup shelled pumpkin seeds

- 1 10-ounce package plain couscous, cooked according to package instructions (about 5 cups)
- 3 cups coarsely chopped arugula
- 1 pound plum tomatoes, seeded, diced (about 2 cups)
- 2 grilled chicken breast halves, diced
- 2 cups fresh corn kernels (from about 2 ears)

Preparation

Blend basil leaves, mayonnaise, and shallot in processor until smooth.

Gradually blend in buttermilk and lemon juice.

Season dressing to taste with salt and pepper.

(Can be made 1 day ahead. Cover and refrigerate.)

Mix Asiago cheese, currants, and pumpkin seeds in medium bowl.

Using 1/6 of couscous, 1/6 of arugula, 1/6 of tomatoes, 1/6 of chicken, 1/6 of corn, and 1/6 of Asiago cheese mixture, form rows on each of 6 plates.

Serve, passing dressing separately.