

Warm Chicken Salad with Baby Cos Leaves, Pecorino cheese & Pancetta

The combination of the warm chicken, crunchy lettuce and the crispy pancetta will make this salad one of your family favourites.



30 mins



30 mins



INGREDIENTS

- 4 Bannockburn Free Range Chicken breasts, skin removed
- 4 baby cos lettuce, leaves separated, washed and dried
- 4 slices of pancetta, grilled until crisp
- Olive oil
- Sea salt
- Freshly ground white pepper
- ½ bunch chives, finely chopped
- 50g Pecorino cheese, thinly sliced

Dressing

- 150gm sour cream
- Salt
- Freshly ground white pepper
- ¼ garlic clove, crushed
- 20g grated Pecorino cheese
- Juice of ½ lemon
- ½ teaspoon Worcestershire Sauce

Combine all the ingredients together in a blender.

METHOD

1. Place a frying pan over a medium heat and add 2 tablespoons of olive oil. Season the chicken breasts with salt and freshly ground pepper. Pan fry on each side until cooked, approximately 4-5 minutes depending on the size of the breasts. Remove the chicken from the pan and allow it to rest for 5 minutes, then cut into slices.
2. Place the cos leaves into a large bowl with the chicken and gently mix through the dressing. Check the seasoning and adjust if needed. To finish, break the pancetta into pieces and sprinkle over the salad with the chives and Pecorino.