# VitaMin



### Vital health information in a minute

Photo: Randy Mayor

## **GRILLED CORN, CHICKEN AND BELL PEPPER SALAD**

#### Yield: Serves 4 (serving size: about 1 cup) Total time: 40 minutes

#### Ingredients

- 4 ears fresh sweet corn, shucked
- 1 red bell pepper, halved and seeded
- 1 yellow bell pepper, halved and seeded
- > 2 (1/2-inch) onion slices
- > 1/4 cup diced jalapeño pepper
- 1 tablespoon finely chopped chives
- > 3 tablespoons heavy cream
- > 1 teaspoon chopped oregano
- > 2 teaspoons sherry vinegar
- 1/2 teaspoon freshly ground black pepper
- > 1/4 teaspoon kosher salt

- > 2 garlic cloves, minced
- 6 ounces shredded skinless rotisserie chicken (dark and white meat)

#### Preparation

- 1. Heat a grill or grill pan over medium-high heat.
- 2. Place corn on grill rack; grill 20 minutes or until here-andthere charred, turning occasionally. Place in a large bowl; cover with foil. Leave in a warm location 10 minutes.
- Place peppers on grill rack, and grill 4 minutes on each side; cut into 1-inch pieces.
- 4. Grill onion slices 3 minutes on each side; chop.

- Cut corn kernels off cobs, encouraging clusters to stay intact, if possible.
- Combine onion, jalapeño, chives, heavy cream, oregano, sherry vinegar, black pepper, salt and garlic in a large bowl. Add peppers and corn; toss gently to coat. Gently fold in chicken. Serve warm.

#### **Nutritional information**

#### Amount per serving

> Calories: 233

Source: Printed with permission of Cooking Light, August 2014



**Together, all the way.**<sup>®</sup>

All Cigna products and services are provided exclusively by or through operating subsidiaries of Cigna Corporation, including Cigna Health and Life Insurance Company, Connecticut General Life Insurance Company, Cigna Behavioral Health, Inc., Cigna Health Management, Inc., and HMO or service company subsidiaries of Cigna Health Corporation. The Cigna name, logo, and other Cigna marks are owned by Cigna Intellectual Property, Inc. All pictures are used for illustrative purposes only.