



Harvest Cobb Bowl

The Ingredients

- Tarragon for garnish
- Corn Nuts
- Oregon hazelnuts (toasted)
- 6-minute egg
- Apples (Our favorites are honey crisp and pink pearl)
- Raisins
- Red onion thinly sliced
- Grated cheddar (Tillamook is what we love)
- Farmers market Chicory mix- two handfuls thinly chopped
- Cooked and cooled couscous or any grain like brown rice or wheatberries. (We love Ayers Creek green wheatberries)

Directions

- Apple Vinaigrette 4oz apple cider vinegar
4oz Extra virgin olive oil 1/4th cut small cut apples 1 teaspoon Dijon mustard
- Steep apples in vinegar for 1 hour and strain and discard apple pieces Whisk ingredients together
- Cheddar Dressing – 2 oz per salad
Cheddar 2 Cups Yogurt 1 tbsp Dijon 1 tbsp Apple vinegar
- Toss chicories and red onion with apple vinaigrette and 2 oz of cheddar dressing. Do not under dress! Season with salt and pepper in a mixing bowl. In serving bowl Add grain on the bottom. Top with dressed chicories! Enjoy!
- Pair with Cooper Mountain Pinot Noir

REFERENCE: @FARMERANDTHEBEAST