

# Market salad with rotisserie chicken, farro, persimmon, and fennel

SERVES: 1    TIME: 5 MIN WITH COOKED FARRO, 30 MIN WITHOUT

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A beautiful seasonal salad that's full of flavor and color. It's also balanced, hearty, and delicious, meaning it will fill you up and keep you satisfied for hours as a proper meal should.

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## Ingredients

**1 ½ cups little gem lettuce, chopped**  
**¾ cup farro, cooked (¼ cup dry)**  
**2 oz rotisserie chicken**  
**½ persimmon, thinly sliced**  
**¼ cup fennel, thinly sliced**  
**1 Tbsp feta, crumbled**  
**1 tsp extra virgin olive oil**  
**Juice from 1/4 to 1/2 lemon**  
**Kosher salt**  
**Fresh cracked black pepper**

## Instructions

1. Cook farro according to package directions if you don't have any prepared; rinse under cold water to cool.
2. In a large bowl, gently toss little gem lettuce, farro, chicken, persimmon, and fennel. Drizzle with olive oil and lemon juice; gently toss and season to taste with salt and pepper. Plate and top with feta.

## NOTES:

Use a GF grain like buckwheat to make GF. Use DF feta to make DF.