

Southwestern Chicken Salad



Serving size: 4

To season chicken breasts:

4 (6 oz) boneless skinless chicken breasts

3 TBS Weavers Dutch Country Seasonings Southwestern Dust

2 TBS olive oil

1 TBS lime juice

salt and pepper to taste

Toppings and Salad Greens:

2 small heads Romaine lettuce, chopped, or Spring mix salad greens (desired amount for 4 salads)

2 cups Norma's Pico de Gallo, or store bought salsa

1 cup thinly sliced red pepper

1 cup black beans, rinsed and drained 1 cup sweet corn (frozen or canned)

Huevos Rancheros continued...

Toppings and Salad Greens Continued

1 cup shredded cheddar cheese 16 oz. light sour cream or buttermilk ranch dressing

Additional toppings(if desired): crushed corn or tortilla chips, fresh guacamole, jalapeño slices, chopped red onion and/or black olives.

Directions:

Mix the top 4 ingredients, and add salt and pepper to taste. Rub chicken breasts with the mixture on all sides. Grill on both sides for a few minutes (until juices run clear, or inside temperature of chicken reaches 170 degrees Fahrenheit). Let meat rest while you mix lettuce, peppers, beans, and corn. Top with sliced chicken, then sprinkle with cheese. Serve pico de gallo, and sour cream (or ranch) on the side.

