

SOUTHWESTERN CHICKEN SALAD

Ingredients:

1 ½ cups ranch salad dressing = a 16 ounce bottle
1 fresh jalapeno pepper
1 lime, cut in half
4 tsp. taco seasoning mix
1 small yellow or red onion
1 ½ pounds boneless, skinless chicken breasts
1 clove fresh garlic
1 head iceberg, green leaf, or romaine lettuce
3 Roma tomatoes
1 fresh cucumber
1 green bell pepper
1 can (14 ounces) black beans
1 block (8 ounces) cheddar cheese
1 bag tortilla chips
Pampered Chef Crushed Peppercorn & Garlic Rub
Pampered Chef Chipotle Rub
Pampered Chef Southwestern Seasoning Mix

Instructions:

(Dressing)

- Measure salad dressing with Easy Adjustable Measuring Cup.
- Cut jalapeno at each end and lengthwise. Remove seeds and membrane using Core 'n More.
- Chop extremely finely with Food Chopper. Add to ranch dressing.
- Cut lime in half. Juice half the lime using Citrus Press.
- Add taco seasoning mix and lime juice to ranch.
- Whisk well with Stainless Steel Whisk.

(Chicken)

- Spritz Deep Covered Baker with olive oil using Kitchen Spritzer.
- Cut onion into large chunks. Spread evenly over bottom of Baker.
- Lay chicken on top of onions.
- Press 1 clove garlic on top of onions and chicken using Garlic Press.
- Press ½ lime over chicken using Citrus Press.
- First sprinkle Pampered Chef Crushed Peppercorn & Garlic Rub on top of chicken, followed by a light dusting of Pampered Chef Chipotle Rub, and finish with a heavy sprinkle of Pampered Chef Southwestern Seasoning Mix.
- Cover and microwave on high for 12 minutes or until chicken is done.
- Chop well using Salad Choppers.

(Salad)

- Cut lettuce using Salad Choppers.
- Rinse lettuce well in basket of Salad & Berry Spinner. Spin excess water out in Spinner.
- Place on Large Bamboo Platter.
- Use the crinkle cut blade on Ultimate Mandoline with the cucumber. Add all slice cucumber to lettuce.
- Slice tomatoes using V-Blade of Ultimate Mandoline OR the Color Coated Tomato Knife and place tomatoes on top of cucumbers.
- Cut bell pepper using Chef's Color Coated Knife or 5" Utility Forged Knife. Dice and put on top of tomatoes.
- Open beans with Smooth Edge Can Opener. Drain and rinse using Can Strainer. Add to salad.
- Lightly crush tortillas in your hand and cover salad very heavily with tortilla chips. (You are making a "barrier" between the cold, crisp salad and the warm chicken and cheese.)
- Cover tortillas evenly with chicken. "Drain" it with your Small Mix n Scraper by pushing each spoonful on the side of the Baker.
- Cover chicken evenly with reserved cheese. Serve with dressing on the side.