

Southwestern Smoked Chicken Salad

What flavor do we most crave in the summer time? A smokey flavor that tastes like it has just come off the bbq. Well, I've created an awesome salad that takes less than 10 minutes to prepare.

Ingredients:

- 4 oz Chicken Breast – grilled and cooked thoroughly
- 2 oz of corn (you can use corn off the ear, canned or frozen)
- 2 oz of black beans (rinsed)
- 1 small tomato
- 4 oz of salad mix

Dressing

- 2 oz of Ranch Dressing
- 1 tsp of liquid smoke

Garlic Toast

- 1 Hot Dog Bun
- 1 tsp of melted butter
- Pinch of parsley flakes
- Pinch of Parmesan Cheese
- Pinch of Garlic Powder
- Pinch of Paprika

Mix your corn and black beans together. Add ½ oz of your Smoked Ranch Dressing to the corn/bean mix. It will add a real nice flavor to every bite. Place your tomatoes around the salad. Julienne cut your chicken and layer it on top of your salad. Top the salad with your Smoked Ranch Dressing.

I had a couple extra hot dog buns from the holiday. I figured “what the heck” there has to be something I can do with these other than eating hot dogs. They crisp up real nice.

Great Eats! Mike Popella

