

Chicken Bacon Ranch Layer Salad

Ingredients:

- 9 cups chopped Romaine Lettuce (divided)
- 1 large red bell pepper (seeded and diced)
- 1 large green bell pepper (seeded and diced)
- 1 bag (12 oz) frozen corn (steamed and cooled)
- 6 medium tomatoes (5 diced and 1 in wedges)
- 1 medium red onion (thinly sliced)
- 2 ½ cup shredded sharp cheddar cheese
- 1 lb. bacon (cooked and crumbled)
- 4 cup roasted chicken
- 2 - 3 green onions (thinly sliced)
- 2 large hard-boiled eggs (cut into wedges) (optional)
- Avocado Lime Ranch Dressing



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Directions

1. Make Avocado Lime Ranch Dressing.
2. Roast the chicken. Apply a spicy seasoning to the chicken before roasting.
3. To assemble: Use a trifle or large glass bowl. Layer in this order:
1/3 lettuce, 1/2 red pepper, 1/2 green pepper, 1/3 corn, 1/2 tomatoes, 1/2 red onion, 1 cup cheese, 1/3 bacon and 1/2 chicken. Drizzle with 1/2 cup dressing.
4. Repeat, 1/3 lettuce, 1/2 red pepper, 1/2 green pepper, 1/3 corn, 1/2 tomatoes, 1/2 red onion, 1 cup cheese, 1/3 bacon and 1/2 chicken. Drizzle with 1/2 cup dressing.
5. Top with the final 1/3 lettuce, 1/3 corn, 1/2 cup cheese, 1/3 bacon and sliced green onion. Drizzle with 1/2 cup dressing drizzling around the edge. Arrange egg and tomato wedges on top to garnish.
6. Chill for 4 hours. Serve with additional dressing on the side.