

This CHICKEN BACON RANCH LAYER SALAD

This CHICKEN BACON RANCH LAYER SALAD looks amazing!

INGREDIENTS

1 recipe Avocado Lime Ranch dressing or Garlic & Herb Buttermilk dressing
9 cups roughly chopped green leaf or romaine lettuce, divided
1 large red bell pepper, seeded and diced
1 large poblano or green bell pepper seeded and diced
1 {12 oz} frozen corn, steamed and cooled
6 medium tomatoes, 5 chopped and 1 sliced into wedges for garnish
1 medium red onion, thinly sliced
2½ cup shredded sharp cheddar cheese
½ lb bacon, cooked and crumbled
4 cup roasted chicken, roughly chopped
3 green onion, thinly sliced
2 large hard boiled eggs, cut into wedges

DIRECTIONS:

In a large trifle or glass bowl layer in this order: ⅓ lettuce, ½ red pepper, ½ poblano pepper, ⅓ corn, ½ tomatoes, ½ red onion, 1 cup cheese, ⅓ bacon and ½ chicken. Drizzle with ½ cup prepared dressing.

Repeat, ⅓ lettuce, ½ red pepper, ½ poblano pepper, ⅓ corn, ½ tomatoes, ½ red onion, 1 cup cheese, ⅓ bacon and ½ chicken. Drizzle with ½ cup prepared dressing.

Top with the final ⅓ lettuce, ⅓ corn, ½ cup shredded cheese, ⅓ bacon and sliced green onion. Drizzle with 1/.2 cup dressing drizzling around the edge. Arrange egg and tomato wedges on top to garnish.

Chill for 4 hours, Serve with additional dressing on the side.

NOTES

A quality prepared salad dressing or a packet of Hidden Valley

Buttermilk Ranch dressing made per the package instructions may be substituted for the dressing in this salad.