

This CHICKEN BACON RANCH LAYER SALAD

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: $\frac{1}{3}$ lettuce, $\frac{1}{2}$ red pepper, $\frac{1}{2}$ poblano pepper, $\frac{1}{3}$ corn, $\frac{1}{2}$ tomatoes, $\frac{1}{2}$ red onion, 1 cup cheese, $\frac{1}{3}$ bacon and $\frac{1}{2}$ chicken. Drizzle with $\frac{1}{2}$ cup prepared dressing.

Repeat, $\frac{1}{3}$ lettuce, $\frac{1}{2}$ red pepper, $\frac{1}{2}$ poblano pepper, $\frac{1}{3}$ corn, $\frac{1}{2}$ tomatoes, $\frac{1}{2}$ red onion, 1 cup cheese, $\frac{1}{3}$ bacon and $\frac{1}{2}$ chicken. Drizzle with $\frac{1}{2}$ cup prepared dressing.

Top with the final $\frac{1}{3}$ lettuce, $\frac{1}{3}$ corn, $\frac{1}{2}$ cup shredded cheese, $\frac{1}{3}$ bacon and sliced green onion. Drizzle with 1/.2 cup dressing drizzling around the edge. Arrange egg and tomato wedges on top to garnish.

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.