



— **MEGA** —

SPICY CRISPY CHICKEN SALAD

Spicy chicken. Fire-roasted corn. Pepper jack. Jalapeños. What more could you ask for in a spicy chicken salad?

Hands on
30

Total
30

Servings
2

WHAT YOU'LL NEED

- 2 Banquet® MEGA Spicy Crispy Chicken Filets
- 4 c. romaine lettuce mix
- 1 red or green jalapeño pepper, very thinly sliced
- 1/2 c. Birds Eye® Fire Roasted Corn, cooked and cooled
- 1/2 c. halved cherry tomatoes
- 1/3 c. shredded Pepper Jack cheese
- 1/4 c. thinly sliced red onion
- 1/3 c. chipotle ranch salad dressing
- 1/4 c. crunchy wonton strips or tortilla strips

HOW TO MAKE IT

1. Heat spicy chicken filets according to package directions.
2. Add mixed greens, jalapeños, corn, cherry tomatoes & sliced red onions to bowl.
3. Add dressing & toss to coat.
4. Slice spicy chicken into strips or chunks & add to salad.
5. Top with shredded cheese & tortilla chips & serve.

