

BACKYARD GRILLED SOUTHWEST CHICKEN SALAD WITH LIME HONEY DRESSING

By: Simply Creative Chef Rob Scott

For the Marinated Chicken

Ingredients:

3 boneless chicken breasts
6 tablespoon soy sauce
½ cup fresh lime juice
¼ cup vegetable oil
2 tablespoons brown sugar
2 tablespoons fresh oregano
1 tablespoon fresh rosemary
1 tablespoon fresh chopped garlic
1 teaspoon chili powder
¼ teaspoon cayenne pepper

Directions:

- Whisk all of the ingredients except the chicken breasts
- Place the chicken breasts in a sealed container and refrigerate 6 hours
- Preheat barbeque to medium-high heat
- Grill the chicken breasts approximately 10 minutes or until they reach a temperature of 165 degrees F

For the salad:

Ingredients:

3 cups chopped romaine lettuce
3 cups marinated grilled chicken, cubed (recipe above)
1 cup corn
1 cup black beans
2 tomatoes, diced
1 avocado, diced
¼ red onion, diced
½ cup shredded cheddar cheese
1 cup crushed tortilla chips
Handful chopped cilantro

For the Dressing:

Ingredients:

½ cup plain Greek yogurt
3 tablespoons extra virgin olive oil
2 teaspoons honey
2 teaspoons apple cider vinegar
1 teaspoon minced garlic
Juice of 1 lime
½ jalapeno, finely diced
1 heaping teaspoon taco seasoning
Salt, to taste if needed

Directions:

- Add all of the salad ingredients to a large bowl – if you are not serving it right away, add the tortilla chips right before serving so they stay crunchy
- Whisk the dressing ingredients together, except for the salt
- Taste, then add salt to your preference
- Spoon the dressing over the salad and then toss to combine