

Chicken Fajita Chopped Salad

Ingredients

- 2 boneless, skinless chicken breast
- 2 tsp fajita seasoning
- 3 Tbsp oil, divided
- 3 cups chopped romaine lettuce
- 1/2 cup black beans, rinsed and drained
- 1 yellow pepper, diced
- 1 red onion, diced
- 3 Tbsp fresh cilantro, finely chopped
- 1 avocado, diced
- 2 tortillas
- 2/3 cup Litehouse Homestyle Ranch dressing

Instructions

- 1 Preheat oven to 400 degrees. Lightly brush both sides of tortillas with 1 Tbsp oil. Cut into strips and put onto rimmed baking sheet. Bake for 10 minutes or until crisp. Let cool.
- 2 Heat 2 Tbsp oil in large skillet over medium heat. Season chicken with fajita seasoning. Cook 5-7 minutes on each side or until done. Let cool for 5 minutes and then dice.
- 3 In a large bowl, toss together chicken, lettuce, beans, bell pepper, red onion and cilantro. Add dressing and toss to combine. Add avocado and cooled tortilla strips just before serving.

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