



BBQ Chicken Salad with Jammy Eggs

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 15 minutes

Total Time: 25 minutes

- 3 eggs
- 4 cups romaine lettuce, torn into bitesize pieces
- 4 cups iceberg lettuce, torn into bitesize pieces
- 1 cup purple cabbage, shredded
- 3/4 cup English cucumber, sliced into rounds and quartered
- 4 scallions, sliced on diagonal
- 1 cup cherry tomatoes, halved
- 1/2 red pepper sliced thinly
- 1 ear white corn, cooked, kernels removed
- 4 slices applewood-smoked bacon, cooked, roughly chopped
- 10 ounces cooked chicken, shredded and tossed with favorite bbq sauce
- 1/3 cup pepitas

- Ranch dressing, for drizzling
- BBQ sauce, for drizzling

Jammy Eggs:

Bring a small pot of water to a boil. Gently lower eggs, one at a time, into the boiling water. Continue to boil for 7 minutes. Remove pot from heat, place in sink, and slowly pour cold water over the eggs until cooled (this can take 5 minutes or more). Peel eggs.

Toss together romaine and iceberg lettuces with cabbage. Add cucumbers, scallions, cherry tomatoes, red pepper and corn and lightly toss. Top with bacon, chicken and pepitas. Slice eggs and gently place on top of salad.

Drizzle Ranch dressing and BBQ sauce over the salad. Serve with additional Ranch dressing.

Chef's Note: Feel free to use any greens that you love. This would be equally delicious over arugula.