



Tajin Chicken & Jalapeño Caesar Salad

Makes: 6 servings

Prep Time: 25 minutes Cook Time: 20 minutes

Total Time: 45 minutes

Ingredients

- 2 cups ciabatta bread, torn
- 1 clove garlic, grated
- 2 tbsp extra-virgin olive oil
- 1 pound boneless, skinless chicken breasts or tenders
- 2 tbsp tajín
- 2 tsp honey
- lime zest and juice from 1-2 limes
- 6 cup shredded romaine lettuce
- 1 & 1/2 cup halved cherry tomatoes
- 1 cup grilled corn kernels
- 1 avocado, cubed
- 1 cup cubed spicy cheddar cheese
- 1/2 cup chopped scallions, basil and/or cilantro

Jalapeño Caesar Dressing:

- 1 & 1/2 jalapeños
- 1/3 cup extra-virgin olive oil
- 1/3 cup tahini
- 2 tbsp lemon juice
- 2 tbsp dijon mustard
- 2 tsp Worcestershire sauce
- 1 & 1/2 clove garlic, grated
- 1/3 cup grated parmesan

Instructions

To make the dressing, grill or char the jalapeños over an open flame until charred. Place in a bowl,

cover, and steam 5 minutes. Chop.

Combine all remaining dressing ingredients except the jalapeños in a blender and blend until smooth. Mix in the jalapeños. Taste and adjust the salt.

To make the salad, set your grill, grill pan, or skillet to medium-high heat. Toss the ciabatta and garlic with 1 tablespoon olive oil. Grill the bread until grill marks appear, 5 minutes. Slide bread crumbs onto a plate. Season with salt.

In a bowl, toss the chicken with 1 tablespoon olive oil, the tajín, honey, and salt. Grill the chicken until cooked through, about 8-10 minutes. Top with lime zest and juice. Thinly slice.

Add the romaine, tomatoes, corn, avocado, cheese, herbs, chicken, croutons, and dressing. Toss to combine. Serve immediately.

Recipe by Half Baked Harvest