

CopyCat California Pizza Kitchen Chicken Chopped Salad

Ingredients

Fried Tortilla Strips:

vegetable oil for deep-frying

12 corn tortillas, sliced in 1/4" strips

Garden Herb Ranch Sauce:

1/2 teaspoon dry mustard

1/4 teaspoon cold water

2 3/4 cups mayonnaise

1 cup buttermilk

7 tablespoons dairy sour cream

2 1/2 tablespoons apple cider vinegar

1 1/2 tablespoon green onions, thinly sliced

2 teaspoons garlic, finely chopped

2 teaspoons fresh Italian parsley, minced

1 1/2 teaspoon Worcestershire sauce

1 teaspoon fresh dill, minced

1/2 teaspoon fresh oregano, minced

1/2 teaspoon freshly ground black pepper

1/4 teaspoon fresh basil, minced

Chicken:

1 1/3 tablespoon good olive oil

1 1/3 tablespoon garlic, minced

2 teaspoons soy sauce

2 teaspoons salt

20 ounces skinless boneless chicken breasts

1/4 cup barbecue sauce (your favorite)

Salad:

1/2 head iceberg lettuce, shredded fine

1/2 head romaine lettuce leaves, shredded fine

1/4 cup fresh basil, thinly sliced
1 pound jicama, cut into thin strips
2 cups Monterey jack cheese, shredded
1 cup canned black beans, rinsed and drained
1 cup canned corn kernels, drained
3 tablespoons fresh cilantro, chopped
2 pounds tomatoes, diced
1/2 cup barbecue sauce
1/4 cup green onions, thinly sliced

Directions

Tortilla strips: In a deep, heavy frying pan, heat several inches of vegetable oil to a temperature of 375 degrees F. Working in batches if necessary to prevent overcrowding, carefully add the tortilla strips to the hot oil, submerging them with a metal skimmer or slotted spoon. Fry the tortilla strips until evenly golden, 1 to 2 minutes. Carefully lift them out with the skimmer or slotted spoon and transfer them to paper towels to drain and cool. Set aside, uncovered.

Dressing: In a mixing bowl, use a fork to stir together the mustard and cold water, forming a paste. Set aside for 10 minutes. Add the remaining dressing ingredients to the bowl and, using a handheld electric mixer at low speed or a whisk, blend together just until smooth, taking care not to incorporate too much air into the dressing. Cover with plastic wrap and refrigerate.

Chicken: Preheat a stove top grill or the broiler. In a mixing bowl, stir together the olive oil, garlic, soy sauce and salt. Turn the chicken breasts in this marinade and leave to at room temperature for about 15 minutes. Grill or broil the chicken breasts until cooked through, 5 to 6 minutes per side. Chill thoroughly in the refrigerator. Cut the chicken breasts into 3/4" cubes and, in a bowl, toss with the barbecue sauce to coat well. Cover with plastic wrap and refrigerate.

Salad: In a large mixing bowl, toss together the lettuces, basil, jicama, Monterey Jack cheese, beans, corn, cilantro, dressing, and half of the Fried Tortilla Strips. Transfer the salads to chilled serving plates. Surround each salad with diced tomatoes and the remaining Fried Tortilla Strips. Top each salad with chunks of Grilled Garlic BBQ Chicken and drizzle the chicken with the barbecue sauce. Garnish with the green onions.