

CopyCat Chili's Santa Fe Chicken Salad

Ingredients

4 chicken cutlets
1 tbsp olive oil
1 tbsp taco seasoning
1 head romaine lettuce
1 avocado, sliced
1/2 cup pico de gallo (store bought)
1/4 cup chopped cilantro
1/4 cup tortilla strips
2 tbsp ranch dressing
Santa fe sauce
1/3 cup light mayo
1 tbsp lime juice
1 tbsp water
1/2 tsp chili powder
1/2 tsp paprika smoked paprika is preferred
1/2 tsp onion powder
Salt & pepper, to taste

Directions

Rub chicken cutlets with olive oil and taco seasoning. Heat a large skillet over med-high heat and cook chicken for 3-4 minutes per side until cooked through. Set aside and let cool, then slice chicken thinly.

Meanwhile, mix together ingredients for Santa Fe sauce.

When ready to serve salad, toss lettuce with ranch dressing, then top with sliced chicken, avocado, pico de gallo, cilantro and tortilla strips. Drizzle Santa Fe sauce over top then serve and enjoy!