

CopyCat Panera Bread BBQ Chicken Salad

Ingredients

Large head of romaine lettuce
1 cup of corn kernels, fresh or frozen
1 can of black beans
3 tbsp ranch dressing
3 tbsp barbecue sauce
1 cup tricolor tortilla strips
1 large boneless, skinless chicken breast
additional barbecue sauce for marinating
additional barbecue sauce for drizzling

Directions

Place chicken in a ziplock bag and cover with barbecue sauce. Seal bag and allow to marinate for at least 30 minutes. Preheat grill to medium high heat.

Chop romaine, rinse black beans, and heat a grill pan (preferably, but a frying pan will work) to medium high heat. Mix ranch and barbecue sauce together to create dressing. Add more ranch or barbecue sauce to taste.

Spray grill with Weber non-stick grilling spray, and place chicken breast on grill. Grill approximately six minutes per side, or until chicken is cooked through and juices run clear.

Meanwhile, add corn to grill pan. Sprinkle lightly with smoked paprika and grilled until some kernels are slightly blackened.

Allow chicken to rest for 2-3 minutes, and then dice into small pieces.

In a large serving bowl, add romaine, black beans, corn, tortilla strips, and chicken. Add dressing and toss to coat.

Drizzle additional barbecue sauce over individual servings.
Serve immediately.