

CopyCat The Cheesecake Factory Mexican Tortilla Salad

Ingredients

One 6-inch Fried Corn Tortilla
One 4-ounce Chicken Breast
1/4 teaspoon Kosher Salt, to taste
1/8 teaspoon freshly ground Black Pepper, to taste
1/2 teaspoon Cilantro Dressing, store bought or homemade
1/2 ounce Tomatillo Salsa Verde, store bought or homemade
1 ounce Black Beans, cooked
3 ounces Romaine Lettuce, sliced 1/4-inch
2 ounces Green Cabbage, sliced 1/8-inch
1 ounce Red Cabbage, sliced 1/8-inch
1 ounce Baby Lettuce Mix
2 ounces Fresh Corn, grilled
2 tablespoons Cilantro Leaves
1/2 ounce Green Onions, chopped
3 ounces French Mustard Vinaigrette, store bought or homemade
1 tablespoon Avocado Cream Sauce, store bought or homemade
1 1/2 teaspoons Sour Cream
3 ounce Pico de Gallo, store bought or homemade
1/4 ounce Crispy Tortilla Strips

Directions

Instructions

Cook the Chicken:

Season chicken breast, on both sides, with equal amounts of salt and pepper.

Place chicken onto a grill, or into a sauté pan with a little oil, and cook for 2 minutes on each side, or until the chicken

is done.

Slice cooked chicken breast into 1/4-inch pieces.

Place in a small bowl and toss together with a little cilantro dressing.

Build the Salad:

When ready to enjoy, spoon a little tomatillo salsa verde into a serving bowl with a bottom large enough to lay the tortilla flat.

Place crispy tortilla into the bowl on top of the salsa verde.

Spoon black beans onto the tortilla.

Place prepared chicken pieces on top of the tortilla, covering the beans completely.

In a separate mixing bowl, place romaine hearts, sliced green and red cabbages, baby lettuce mix, grilled corn, cilantro leaves and chopped green onions.

Spoon French mustard vinaigrette into the mixing bowl. Toss all of the ingredients together until evenly coated with the dressing.

Place salad mixture on top of the tortilla, mounding it as tall as possible.

Drizzle avocado cream sauce and sour cream over the salad.

Sprinkle pico de gallo around the bottom edge of the salad.

Mound the tortilla strips on centered on top of the salad.

Serve and enjoy.