

CopyCat Wendy's BBQ Ranch Chicken Salad

Ingredients

4-5 slices grilled chicken
1/4 cup corn kernels, drained
1/4 cup diced tomatoes
1 tablespoon shredded cheddar cheese
2 slices Applewood smoked bacon, cooked and chopped
1 tablespoon honey
2 tablespoons BBQ sauce
2 tablespoons creamy ranch dressing
4 cups salad greens – ideally a mix of iceberg and romaine

Directions

In an iron skillet, cook the corn over medium-high until it begins to blacken. Be careful as this will happen quickly and you don't want it to burn.

Remove the corn from skillet.

If your chicken isn't already cooked, turn the heat to medium and add 1 teaspoon olive oil in the same skillet.

Sprinkle your chicken with $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon black pepper.

Cook chicken on one side in the skillet until edges are opaque, about 7-10 minutes.

Turn the chicken over. Cover and cook about 10 minutes more or until a meat thermometer registers 165 degrees.

Transfer the chicken to a cutting board and let it rest for 5 minutes.

Cut the chicken into bite-sized pieces.

Place the salad greens in a bowl.

Top the salad greens with chicken, corn, tomatoes, and bacon.

Mix the honey with 1 tablespoon of the BBQ sauce and drizzle it over the salad.

Blend the remaining BBQ sauce with the ranch dressing and serve it with the salad.