

A close-up photograph of a chicken fajita salad in a white bowl. The salad is composed of several ingredients: pieces of grilled chicken with visible char marks, shredded orange cheddar cheese, sliced red tomatoes, sliced purple onions, and a mix of green and purple leafy lettuce. The bowl is placed on a light-colored wooden surface. A white rectangular banner with red text is overlaid in the center of the image, flanked by red vertical bars on either side.

CHICKEN FAJITA SALAD

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Prep time: 10 Minutes

Cook time: 20 Minutes

Servings: 4 People

INGREDIENTS:

2 large Red Beefsteak Tomatoes, chopped

2 cups Red Bell Pepper, chopped

1 cup onion, chopped

2 skinless boneless chicken breasts, cooked and thinly sliced

½ cup salsa

1 cup black beans, rinsed and drained

1 tbsp. olive oil

1 tbsp. cumin

2 cups mixed greens

½ cup cheddar cheese

DIRECTIONS:

In a skillet over medium heat add olive oil and cook chicken breasts 8 minutes per side, or until the juices run clear. Set aside.

In the same pan add onions, peppers and salsa then season with cumin, salt and pepper. Sauté for a few minutes. In a large platter arrange your salad greens, top with thinly sliced chicken, bean and salsa mixture. Garnish with some cheddar cheese, tomatoes and sour cream.

CHEF'S TIP:

Turn this delicious salad into a great lunch time wrap.