

THE WILDFIRE CHOPPED SALAD

Yield: 2-3 Servings



INGREDIENTS

2 cups iceberg lettuce, cut into
 $\frac{3}{4}$ -inch dice, washed and dried

2 cups romaine hearts, cut into
 $\frac{3}{4}$ -inch dice, washed and dried

$\frac{1}{4}$ cup sliced scallions

$\frac{1}{4}$ cup fresh blanched corn,
removed from cob
(about $\frac{1}{2}$ ear of corn)

$\frac{1}{4}$ cup fresh roma tomato, $\frac{1}{4}$ -inch
diced (about one small tomato)

$\frac{1}{4}$ cup crumbled blue cheese

1 cup fried tortilla strips

$\frac{1}{4}$ cup cooked bacon bits
(about 4 slices)

$\frac{1}{2}$ cup diced cooked chicken breast
(about 3 oz.)

6 Tbsp. Wildfire Bottled Citrus
Lime Vinaigrette Dressing

$\frac{1}{4}$ ripe avocado, diced

METHOD

1. In a medium size stainless steel bowl, combine all ingredients except avocado and fold/toss gently together until mixed well.
2. Top with diced avocado and serve immediately.

