

Chopped Chicken Tender Salad

*This quick & easy chopped salad recipe is a hit in my home every time! The only thing I really change up is the type of dressing I serve it with and the salad ingredients as it varies based on what I have in the house. But seriously... anything goes! Hard boiled eggs, avocado, black beans, corn, you name it...it gets thrown in if it's on hand! But the staple is ALWAYS those delicious Chicken Tenders from Unger Meats! Seriously delicious and ridiculously easy & fast to throw together!
Get creative...ENJOY! ~ Carolyn Peters*



INGREDIENTS:

- Baked Chicken Tenders
 - Romaine Lettuce (or other mixed greens of your choice)
 - Cucumbers
 - Tomatoes
 - Shredded Carrots
 - Hard Boiled Eggs
 - Avocado
 - Black Beans
 - Corn
 - Roasted Red Pepper
 - Cheddar Cheese (or any cheese of your choice)
 - Dressing of your choice
- * add or omit anything your family may or may not enjoy - anything goes here!

Honey Mustard Dill Dressing

1/2 cup extra virgin olive oil (we use Prairie Oils)
1/2-3/4 cup apple cider vinegar
6 Tbsp dijon mustard
5 Tbsp pure honey
2 Tbsp dill weed

Combine ingredients and mix vigorously until completely mixed.

DIRECTIONS:

1. Bake Chicken Tenders as per package instructions. Let cool slightly then chop.
2. Chop Romaine Lettuce
3. Chop up all other vegetables you will be using
4. Throw everything into a large salad bowl, top with chopped Chicken Tenders and serve!
5. Dressing - this can be anything your family enjoys. *Ranch is always a staple and fav in our home but I have also served this with a yummy **Honey Mustard Dill Dressing** (because nothing goes better with chicken tenders than a honey dill dressing ;)*

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