

Chicken Fiesta Salad  
The Chicken and the Salad Assembly  
(Serves 4 more or less):

4-6 C. Fresh Salad greens torn or chopped  
1 bag of Tortilla or Corn Chips  
Black Bean and Corn Salsa  
1 lb boned and skinned chicken (or 16 oz. canned chicken)  
Oil or cooking spray for frying chicken  
1 package taco or fajita seasoning  
Sour Cream (optional)  
Guacamole (optional)  
Shredded Cheese (co-jack, cheddar, queso, all work well with this salad)

Wash and tear or chop the fresh salad greens.  
Place in a large serving bowl.  
Set aside.

Bone and skin chicken.  
Cut into bite sized cubes (or strips if you prefer).  
Brown the chicken.  
Add packaged taco or fajita mix and follow directions on the package for cooking.  
Cook until chicken is done.  
Remove from heat.

If using canned chicken, drain and warm slightly with the taco/fajita seasoning.

Assemble salad:

Place 1-1/2 C. salad greens on a plate  
Top with a handful of crushed tortilla or corn chips (This is optional, some of my family likes the chips left whole and on the side to help scoop the chicken and salsa up)  
Add approximately ¼ c. Black Bean and Corn Salsa  
Top Black Bean and Corn Salsa with warm chicken.  
Sprinkle with shredded cheese if desired.  
Add sour cream and/or guacamole if desired.

You can also add your favorite salad dressing if you wish, personally I don't think this needs it, but some of my friends and family like ranch dressing with this salad.

Watch out! I know it says "salad" and we all think salads aren't that filling, but I promise, this one is!