



Garlic Festival Southwestern Chicken Salad



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Products In This Recipe



Garlic & Chili Sauce

Price: \$7.00

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This is a family favorite. Hearty & Healthy you can even use as a light, main course.

Ingredients:

- 1-2 Cups **Garlic Festival Garlic & Chili Red Sauce**
- 1 Tbsp. **Garlic Festival Olive Oil** (flavor of your choice)
- 2 Medium chicken breasts
- 2 Cups romaine lettuce chopped
- 1 Medium tomato diced
- 1/2 cup of drained corn
- 1 Ripe avocado
- 1/2 Cup black beans, drained and rinsed

Directions:

- Heat a medium skillet to med/high.
 - Add 1 teaspoon of the oil of your choice.
 - Make certain the skillet is very hot and place chicken breasts on pan and cook 4-5 minutes, each side until done. Allow the breasts to sit for 3 minutes.
 - Cut chicken breasts in strips.
 - Place chopped lettuce into a large bowl and top with avocado, tomatoes, olives, black beans and corn.
 - Place bowl with salad in the refrigerator for approx 15 min. or until chilled.
 - Take out and slather on **Garlic Festival Chili & Garlic Red Sauce** to complete your Southwestern taste treat!
- Sometimes we will even top with thin tortilla chips for additional texture.

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