



KICKIN' CHICKEN TEX-MEX SALAD

Submitted by Azure McGonigle, Saskatchewan

- 2 Tbsp. oil
- 4 chicken breasts
- 1/2 pkg. **Tex-Mex Fajita Seasoning Mix**
- 2 Tbsp. **Oh! So Onion**
- 1 Tbsp. **Oh! So Garlic**
- 1/4 cup chicken stock
- 2 bags spinach (or leafy greens of your choice)
- 1 can kernel corn
- 1/2 can black beans
- 1 cup pre-cooked bacon
- 2 cups shredded cheese

Season chicken with **Tex-Mex Fajita Seasoning Mix**, **Oh! So Onion** and **Oh! So Garlic**. Add 2 Tbsp. oil to frying pan. Cook chicken breasts until done, approx. 20 minutes. Remove chicken and slice or shred. Add chicken stock to pan to deglaze, then mix chicken with broth from pan.

In a large bowl, combine 2 bags spinach, kernel corn, black beans, bacon and shredded cheese. Add chicken to mixed greens on plate, drizzle Brick's Kickin' Southwest Dressing over-top.

Brick's Kickin' Southwest Dressing:

- 1 cup mayo
- 1/4 cup vinegar
- 1/2 pkg. **Tex-Mex Fajita Seasoning Mix**
- 2 Tbsp. **Sunset Gourmet's Smoky Sweet Grilling Sauce**
- 1 Tbsp. white sugar
- 1 tsp. **Oh! So Onion**

Combine ingredients and chill.



- **Tex-Mex Fajita Seasoning Mix**
- **Oh! So Onion**

- **Oh! So Garlic**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**