



# Crispy Ranch Chicken Salad

You'll need one package (two 1.05-ounce envelopes) of Lipton® Recipe Secrets® Ranch Soup Mix for this recipe.

## Chicken

- 1 envelope (1.05 ounces) Lipton® Recipe Secrets® Ranch Soup Mix
- $\frac{3}{4}$  cup plain dry bread crumbs
- 4 boneless, skinless chicken breast halves (about 4 ounces each)
- $\frac{1}{4}$  cup mayonnaise or sour cream

## Salad

- 1 cup (4 ounces) shredded cheddar cheese
  - 2 cups grape or cherry tomato halves
  - $\frac{1}{2}$  cup pitted ripe olives, sliced (optional)
  - $\frac{1}{4}$  cup small red onion, sliced into thin wedges
  - 8 cups torn romaine lettuce
  - $\frac{3}{4}$  cup Creamy Ranch Dressing (prepared according to Ranch Soup Mix package directions)
1. Preheat oven to 425°F. For chicken, combine soup mix and bread crumbs in **Classic Batter Bowl**; mix well using **Classic Scraper**.
  2. Rinse chicken; pat dry with paper towels. Brush chicken with mayonnaise using **Pastry Brush**; coat evenly with bread crumb mixture, shaking off excess. Arrange chicken evenly on **Large Round Stone**. Bake 20-25 minutes or until chicken is no longer pink in center and coating is golden brown.
  3. Meanwhile, for salad, grate cheese using **Deluxe Cheese Grater**. Cut tomatoes in half using **Utility Knife**. Slice olives using **Egg Slicer Plus®**. Using **Ultimate Slice & Grate** fitted with v-shaped blade, slice onion into thin wedges.
  4. Toss vegetables and greens in large **Colander Bowl**; arrange on **Simple Additions™ Large Square Platter**. Cut chicken crosswise into slices. Arrange over salad; sprinkle with cheese. Serve salad with dressing.

Yield: 6 servings

Nutrients per servings: Calories 360, Total Fat 19 g, Saturated Fat 7g, Cholesterol 80 mg, Carbohydrate 19 g, Protein 27 g, Sodium 880 mg, Fiber 2 g

**Cook's Tip:** If desired, Lipton® Recipe Secrets® Savory Herb & Garlic Soup Mix can be substituted for the Ranch Soup Mix.