



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.