



## ► SERVES 6

### Dressing

- 1 jalapeño pepper
- $\frac{3}{4}$  cup (175 mL) light ranch salad dressing
- 2 tsp (10 mL) **Southwestern Seasoning Mix** or taco seasoning
- 1 tbsp (15 mL) lime juice

### Salad

- 1 lb. (450 g) chicken tenderloins
- Salt and black pepper
- 1 cup (250 mL) pitted ripe olives
- 1 red bell pepper
- 1 cup (250 mL) black beans, drained and rinsed
- $\frac{1}{2}$  cup (125 mL) whole kernel corn
- 1 ripe avocado, peeled
- 1 romaine heart (about 10 oz./300 g)

## Southwestern Salad

1. Cut off the top of the jalapeño and cut it in half lengthwise. Remove the seeds with the **Core & More** and finely chop.
2. For the dressing, combine the jalapeño, ranch dressing, taco seasoning, and lime juice in a small bowl; whisk until well combined. Refrigerate until ready to use.
3. Preheat the **Nonstick Double Burner Grill** over medium heat for 3–5 minutes. Season the chicken with salt and pepper. Add the chicken to the pan and grill for 3–4 minutes per side, or until grill marks appear. Remove to a bowl to cool.
4. Meanwhile, cut the olives in half using the **Close & Cut** and the **Coated Chef's Knife**. Cut off the top of the bell pepper and remove the seeds with the **Scoop Loop™**. Cut the bell pepper into chunks and place into the **Manual Food Processor**; process until coarsely chopped.
5. Dice the avocado. Chop the lettuce with the **Salad Chopper**.
6. In the **2.5-qt. (2.3-L) Cool & Serve Bowl**, combine the lettuce, olives, bell pepper, beans, corn, and chicken. Pour the dressing over the salad and toss gently to coat. Top with the avocado.