

The logo for Blenders, featuring the word "BLENDERS" in a bold, blue, sans-serif font with a curved orange line underneath.

# CHOPPED CHICKEN SALAD WITH JALAPENO-RANCH DRESSING

This Chopped Chicken Salad features Blenders' creamy Ranch Dressing, adding a tangy richness to the vibrant mix of fresh ingredients. Perfect for foodservice, it's a quick and easy way to bring bold flavours to your menu.



PREP TIME  
10 MIN



COOK TIME  
N/A



SERVINGS  
4-6

## Ingredients

For the Dressing

- 250ml [Blenders Ranch Dressing](#)
- 3 Large spring onions, trimmed and finely chopped
- 20g finely chopped fresh cilantro
- 1 finely chopped jalapeño with its seeds
- 1 lime, zested

For the Salad

- 200g cooked chicken, chopped into 2cm cubes
- 3 Romaine hearts, trimmed and chopped into bite-sized pieces
- 3 fresh ears of corn, shucked, kernels removed from cobs
- 8 radishes, halved lengthwise and thinly sliced into half-moons
- 2 large, ripe avocados, pitted and diced
- 5 green onions, trimmed and thinly sliced at an angle
- 50g grated Parmesan
- 20g chopped cilantro, leaves and tender stems
- 100g crumbled lime tortilla chips (optional)

## Allergens

- Milk, Eggs, Mustard, Gluten

## Method

1. Whisk all the [Blenders Ranch Dressing](#) and all other dressing ingredients together in a bowl until fully combined.
2. In a large shallow bowl or platter, toss the chicken and romaine with half of the following ingredients: corn, radishes, avocado, sliced green onions, Parmesan, and cilantro. Add half of the dressing and toss to coat evenly.
3. Layer the remaining corn, radishes, avocado, green onions, Parmesan, and cilantro on top. You can arrange them in stripes or piles for an attractive presentation.
4. Sprinkle the crumbled tortilla chips on top, if using.
5. Drizzle the salad with the remaining dressing and serve immediately. Serve any extra dressing and additional tortilla chips alongside.

