Southwestern BBQ Chicken Salad

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4 cups chopped romaine lettuce

3 cups cubed cooked chicken

(I used a rotisserie! Buy 2 at Weis for $4.88, or Wegmans has them for $5!)

1 cup BBQ sauce

1 can Kernel corn

1 can black beans (rinsed well)

3/4 cup shredded cheddar cheese

1 cup crushed tortilla chips

Optional:

2 tomatoes, diced

1 avocado, diced

1/2 red onion, diced

Dressing

1/2 cup mayo

1/2 cup sour cream

(Or to substitute, you could use 1 cup of GREEK yogurt!)

2 teaspoons honey

2 teaspoons vinegar

1 teaspoon minced garlic(optional if you don’t like garlic)

2 heaping teaspoons taco seasoning

Salt and pepper for that little extra something

Directions:

1. Take the chicken apart while its still hot. Place in a big bowl and big in BBQ sauce and place in frig for a few hours.

2. Add all of the salad ingredients to a large bowl except the chips!

3. Whisk the dressing ingredients together.

4. Spoon dressing over salad, then give everything a big toss to combine. Add chips right before ready to eat so they stay crunchy!