

## **CHICKEN CHOPPED SALAD WITH BLUE CHEESE RANCH**

Makes two generous servings, but can be doubled easily. Back to math class: multiply everything by 2!!

*Don't like blue cheese? Leave it out or use grated Parmesan instead. Not into ranch? Try a vinaigrette or dressing of your choice or mix equal parts lemon juice and olive oil along with a pinch of salt and pepper for an easy alternative. Tired of sweet peppers? Substitute chopped celery, jicama, fennel, or....*

### **INGREDIENTS:**

- 1/4 cup ranch dressing
- 1 tablespoon crumbled blue cheese
  
- 2 handfuls fresh spinach or other greens
- Kosher salt and pepper
- 1 4-6 ounce chicken breast, cooked, boned and skinned, cut into 1/2-inch - 1-inch pieces
- 1/2 small zucchini, trimmed and diced into 1/2-inch pieces
- 1/2 small yellow (summer) squash, trimmed and diced into 1/2-inch pieces
- 1 yellow or red sweet pepper, cored, seeds and membranes removed, diced into 1/2-inch pieces
- 3 ounces fresh mozzarella (about 1/3 cup), diced into 1-inch pieces
- 6 cherry tomatoes, sliced (or 1/4 - 1/3 cup chopped tomatoes)
- 3 tablespoons red onion, minced
- 6 leaves fresh basil, chiffonade (stacked, rolled, sliced into very thin ribbons—see link a bit below) *Can substitute two teaspoons dried basil.*

### **DIRECTIONS:**

**MAKE THE BLUE CHEESE RANCH DRESSING:** To a measuring cup or small bowl, pour in the ranch dressing and add the blue cheese. Using a fork, mash the cheese into the dressing really well and mix it up. Set the cup of dressing to the side.

**GET THE SALAD BOWLS READY:** Add some spinach to each salad bowl and spread it evenly around the bottom of the bowls. Sprinkle the spinach with just a tiny pinch each of salt and pepper.

**MIX UP THE SALAD:** To a large mixing bowl, add all of the ingredients *except the Blue Cheese Ranch dressing and the basil*. Toss well. Taste and add a little more salt or pepper if it needs it. Divide the salad between two bowls on top of the spinach.

**ADD DRESSING, BASIL, AND ENJOY!** Drizzle the salads with the Blue Cheese Ranch dressing and add a little basil on top for garnish. Serve immediately.

NOTES: