

Chopped Chicken Taco Salad

INGREDIENTS

- 1.5 lbs Boneless Skinless Chicken Breast, cubed
- 6 tsp Taco Seasoning Mix
- 1/8 cup water
- 3 mini cucumbers, chopped
- · 6 cups shredded Lettuce, green leaf
- 1 cup chopped, Iceberg Lettuce
- 15 oz, Black beans, drained and rinsed
- 15 oz canned sweet corn, drained and rinsed
- · 2 Beefsteak Tomatoes, chopped
- 1 Red onion, chopped
- 12 tablespoons (42 grams), Tri-color Tortilla Strips
- 3/4 cups Velveeta shreds
- 1 lime

NUTRITION FACTS

Serves: 6

Amount Per Serving

- Calories 315
- Total Fat 6 q
- Saturated Fat 2 g
- · Cholesterol 63 mg
- Sodium 1326 mg
- · Carbohydrate 30 g
- · Dietary Fiber 7 g
- Sugars 9 g
- Protein 32 g
- myWW Blue: 3
- myWW Purple: 3
- myWW Green: 7

DIRECTIONS

INSTRUCTIONS

- 1. Spray saute pan with cooking spray.
- 2. Over medium-high heat, sear cubed chicken until cooked, approximately 6 to 10 minutes
- 3. Add taco seasoning mix and water to pan with chicken. Mix well and cook for 1 to 2 minutes. Remove from heat and let rest.
- 4. Combine all vegetables and black beans in individual bowls (this makes six servings)
- 5. Top with Chicken, tortilla strips, and cheese.
- 6. Top with juice of one lime.
- 7. When ready to eat, top with dressing of your choice (be sure to account for points for the salad dressing).