



Layered Chicken Taco Salad

- 6 cups iceberg lettuce (1 head), shredded
- 1/3 cup Original Hidden Valley® Ranch® Dressing
- 30-35 tortilla chips
- 1/2 cup canned refried beans
- 1 cup tomatoes, chopped
- 1 red onion, chopped
- 4 tsp. sliced black olives
- 2 skinless, boneless chicken breasts, grilled (or roasted) and sliced
- 1 large avocado, diced
- 4 Tbsp. light sour cream
- 1cup Almond Accents® Roasted Garlic Caesar sliced almonds



Preparation Time : 30 minutes

Toss lettuce and dressing. On each of 4 plates, layer ingredients in the following order: tortilla chips, refried beans, dressed lettuce, tomatoes, red onion, black olives, chicken, and avocado. Top each salad with a dollop of sour cream and sprinkle with Almond Accents.

Makes 4 servings

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