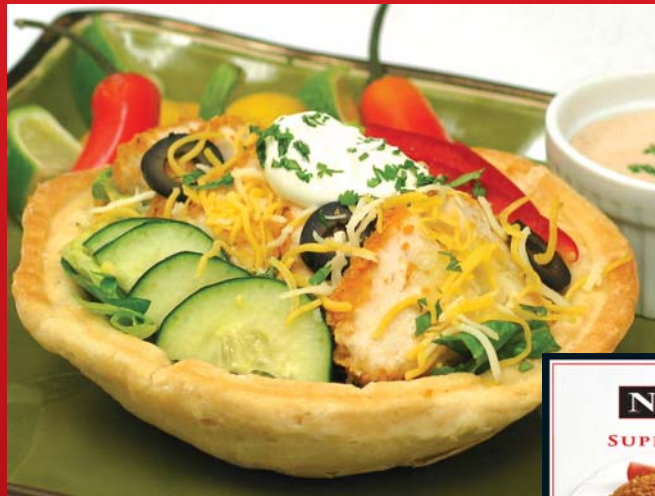




No Name® Tortilla Chicken Salad Bowl



INGREDIENTS:

- 1 No Name® Tortilla Crusted Chicken w/Pepper Cheese Filling
(1 Tortilla Chicken Breast is enough for 2 salad bowls)
- 1 Pkg. Large Refrigerated Biscuit Dough
- 1 Cup Chopped Lettuce
- 4 Slices (approx. 1 oz.) Zucchini - cut slices in half
- 4 Slices (approx. 1 oz.) Cucumber - cut slices in half
- 1-2 Kalamata Olives
- 2 ea. Grape Tomatoes
- 1 Tbls. Shredded Cheddar and Monterey Jack Cheese
- 1/2 Tbls. Sour Cream
- 1/4 Cup Ranch Dressing
- 2 Tbls. Salsa
- Pot Pie Tins

COOKING DIRECTIONS:

Prepare the salad bowl:

1. Heat the oven to 350 degrees.
2. Open the can of biscuit dough.
3. Place biscuit dough pieces on a floured cutting board.
4. Roll out each piece of biscuit dough to a flat circle – approximately 6 inches in diameter.



5. Place eight 5-inch pot pie tins upside down on a baking pan.
6. Spray the tins lightly with non-stick cooking spray (while they are upside down).
7. Place one piece of dough over each pot pie tin.
8. Bake in the oven for approximately 12 minutes.
9. Remove from the oven and turn the tins right side up so you now have a bread bowl.
10. Remove the tins from the bread bowls and let them cool while you prepare the rest of the ingredients.

Salad:

11. Cook Tortilla Chicken Breast according to package directions. Let the chicken cool slightly and then cut the chicken breast into slices.
12. Fill salad bowl with chopped lettuce.
13. Top each salad with $\frac{1}{2}$ of a chicken breast and the remaining ingredients.
14. Mix the Ranch Dressing and Salsa together for the dressing and serve.