

Black Swamp Chicken Topped Salad

- Chicken Breast, grilled or broiled (cut into bite sized pieces) - use 1 medium chicken breast for each large salad
- Romaine or Iceberg Lettuce or your favorite greens
- Red Pepper (coarsely diced)
- Carrot (sliced)
- Dried Cranberries
- Crumbled Bleu Cheese
- Black Swamp Gourmet™ Barbeque Sauce - 1/4 cup for each chicken breast (more or less to taste)
- Ranch or Bleu Cheese Dressing

Cut or tear lettuce into manageable sized pieces. Combine with red pepper, carrot, cranberries and bleu cheese into individual salad bowls. Heat the Black Swamp Gourmet™ Barbeque Sauce in a frying pan until it starts to bubble. Add chicken pieces and stir or toss until evenly coated. Continue cooking until the sauce becomes thick and sticky and the chicken is well glazed. Place the glazed chicken on top of the salads and drizzle on the dressing.

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