

DB YUMMERS BBQ CHICKEN COBB SALAD

INGREDIENTS

- 2 cups diced grilled chicken tossed in DB Yummers Sweet and Smokey BBQ Sauce
- 2 cups mixed salad greens
- 6 strips bacon, cooked and crumbled
- 3 hard-boiled eggs, peeled and sliced or crumbled
- 3 roma tomatoes, seeded and chopped
- 1 ripe avocado, cubed (or guacamole)
- 1 (15-ounce) can yellow corn, drained (or 1 1/2 cups fresh or frozen corn)
- 1 cup Air Fried Frozen Breaded Okra
- 1 cup grated cheddar and/or Monterey Jack cheese
- BBQ Ranch Dressing (add ¼ cup of DB Yummers Sweet and Smokey BBQ Sauce to 2 cups of your favorite ranch dressing)

INSTRUCTIONS

1. Toss the chicken with enough barbecue sauce to coat. Season with salt and pepper.
2. Pile the lettuce into a shallow serving bowl. Arrange the chicken, bacon, eggs, tomatoes, avocado, beans, corn, and cheese in thin rows over the lettuce. Season with salt and pepper over the ingredients.
3. Serve with sides of BBQ Ranch Dressing. For easier serving (but less visual appeal), you can toss the salad with BBQ Ranch Dressing.