

A Sutherland Belle

South by Southwest Salad with Tajin Chicken and Cornbread Croutons

INGREDIENTS

For the Chicken

- 1 ½ pounds chicken, I prefer tenders
- 1 tablespoon [Tajín Clásico Chile Lime Seasoning](#)
- 1 teaspoon chipotle chili powder
- 1 teaspoon cumin
- 1 teaspoon oregano
- 1 lime juiced
- 3 tablespoons homemade chipotle ranch dressing, optional

For the Salad

- 1 head romaine lettuce, chopped
- 1 (14.5 ounces) can black-eyed peas, drained and rinsed
- 4 vine-ripe tomatoes, seeded and diced
- 4 ears of cooked corn, cut from cobb
- ½ red onion, diced
- 1 jalapeno, seeded and finely chopped

For the Chipotle Ranch Dressing

- ½ cup sour cream
- ¼ cup mayonnaise
- 2 chipotle pepper from a can of chipotles in adobo sauce
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 2 tablespoons fresh dill
- 1/4 teaspoon sea salt

For the Cornbread Croutons

- 4 cups ready-made cornbread, chopped into uniform bite-sized pieces
- 2 tablespoons olive oil
- Fresh cracked black pepper

INSTRUCTIONS

1. In a food processor, combine all ingredients for dressing. Pulse until well combined. Store in refrigerator until ready to use.
2. In a large bowl, mix chicken with Tajin, cumin, chili powder, oregano, lime juice, and chipotle dressing if using. Refrigerate for at least two hours to overnight.
3. Preheat oven to 375°F. Place cornbread on a baking sheet. Top with oil and pepper. Let cook for 10-12 minutes or until croutons are slightly dried. Remove from pan and let cool.
4. Place chicken tenders on the baking sheet in a single layer. Use two baking sheets if necessary. Bake for 20-25 minutes or until the internal temperature of the largest tender is 165°F. Let chicken rest for 5-10 minutes before slicing if using breasts.
5. Combine all ingredients for the salad with cooked chicken and desired amount of dressing. Top with croutons. If you plan on having leftovers, do not add croutons to the salad as they will get soggy.