

Southwest Cobb Salad

Keeping Up with the Joneses

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Ingredients:

- 1 large head romaine lettuce, shredded
- 1 pound chopped smoked chicken (or 1 rotisserie chicken)
- 1 cup (4 oz.) shredded sharp Cheddar cheese
- 3 large tomatoes, seeded and diced
- 2 large avocados
- 1 tablespoon fresh lemon juice
- 1 bunch green onions, sliced
- 1(4-oz.) package crumbled blue cheese
- 6 bacon slices, cooked and crumbled
- 1 package buttermilk ranch dressing (**and** ingredients called for on packet)
- 1/2 cup barbecue sauce

Instructions:

Prepare buttermilk ranch dressing according to package directions. Stir in barbecue sauce and refrigerate until ready to use.

Layer first 4 ingredients on a large serving platter.

Peel and chop avocados; toss with lemon juice.

Layer avocado, green onions, crumbled blue cheese, and crumbled bacon over salad. Serve immediately, or cover and chill up to 8 hours. Serve with Barbecue-Ranch Dressing.

Total Time: 20 minutes

Serves: 6-8