

Description



A Southwest spin on a traditional chopped salad with a deliciously refreshing vinaigrette of Sorrento Orange Fused Olive Oil and Garlic Cilantro Balsamic Vinegar! Makes a great summer salad!

Ingredients:

- 1 Head iceberg lettuce, chopped
- 1 Avocado, cubed
- 2 Tomatoes, diced
- 1/4 lb. Crumbled gorgonzola cheese (Feta works well also)
- 6 Strips bacon, crumbled
- 1 C. corn, cooked & chilled
- 1 Grilled chicken breast, diced
- 1 C. tortilla strips
- 2 Green onions, sliced
- 1/2 C. The Olive Tap's [Sorrento Orange Fused Olive Oil](#)
- 1/4 C. The Olive Tap's [Garlic Cilantro Balsamic Vinegar](#)

Directions:

1. Combine lettuce, avocado, tomatoes, cheese, bacon, corn, chicken, tortilla strips and onions.
2. Combine Olive Oil and Balsamic Vinegar until well blended.

3. Toss salad with vinaigrette and Enjoy!

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/vickis-chopped-salad/>

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