

# Chicken Bacon Caesar Salad

## GET THIS

1-2 stalks of roman lettuce  
4-5 chicken tenderloins  
6-8 strips of bacon  
1 jar of Weber Beer Can Chicken spice  
1 bag of Texas Toast Caesar croutons  
¼ cup Parmesan Cheese  
1 jar of Ken's Steak House Creamy Caesar dressing  
2 tbsp vegetable oil  
½ tsp pepper



## DO THIS!

Add vegetable oil to a large skillet. Heat to medium heat and add the chicken tenderloins. Cook on one side until tenderloins start to brown. Turn and sprinkle with Beer Can spice. Continue to turn and cook tenderloins until done (about 20 minutes). Remove from skillet and place on cutting board. Cut into small bite size pieces.

In the same skillet add the bacon and cook until crisp but not crumbly. Break up into bite size pieces.

In a large bowl place, the roman lettuce cut up into bite size pieces. Add the chicken, bacon, dressing, Parmesan cheese, pepper, and croutons. Mix well adding dressing as needed for taste.

Let sit in the refrigerator for an hour or more to cool down. Mix occasionally.

## EAT WITH THIS!

Heated buttered Naan Bread