crispy buffalo chicken salad

featured product:
spring mix plus

did someone say salad party in your mouth? try this hearty mix of organicgirl greens and fresh chopped veggies, topped with oven-crunchy hot chicken and our very own ranch dressing.

these zesty flavors are sure to be a hit with every mouth-watering bite.

ingredients

1 clamshell **organicgirl spring mix plus**
2 chicken breast cut into small tenderloins
2 eggs
¼ cup mayonnaise
3 tablespoons flour
1 ½ cups panko
½ cup buffalo sauce of choice
½ cup cherry tomatoes
1 english cucumber
? cup purple cabbage
¼ cup sprouts
organicgirl white cheddar ranch

directions

1. preheat oven to 400°f (200°c).
2. in a small bowl, mix eggs, mayonnaise, and flour.
3. dip each chicken breast into the egg mixture, then coat with panko breadcrumbs.
4. place the breaded chicken breasts on a lined baking sheet and bake for 20-25 minutes, until crispy and cooked through.
5. once cooked, toss the baked chicken in buffalo sauce until fully coated; slice into strips.
6. in a large bowl, combine the spring mix plus, cherry tomatoes, cucumber, purple cabbage, and sprouts.
7. top the salad with buffalo chicken strips and drizzle with organicgirl white cheddar ranch dressing.