

Crispy Chicken Tender Salad - Fresh, Crunchy & Totally Satisfying

When you need a fast, satisfying meal that feels both indulgent and nourishing, this



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INGREDIENTS

Crispy breaded chicken tenders (store-bought, frozen, or homemade)
Chopped romaine lettuce or mixed greens
½ cucumber, thinly sliced
1 cup cherry tomatoes, halved
... red onion, thinly sliced
1 ripe avocado, diced
Honey mustard or ranch dressing, for drizzling
Salt & pepper, to taste

DIRECTIONS

1. **Prep the Greens:** In a large bowl or serving dish, layer in:
2. Chopped romaine or lettuce mix
3. **Add the Veggies:** Top the greens with:
4. Sliced cucumber
5. Halved cherry tomatoes
6. Thin red onion slices
7. Diced avocado
8. **Cook the Chicken:** Prepare your crispy chicken tenders according to package directions or homemade recipe. Once hot and crispy, slice into strips if desired.
9. **Assemble & Dress:** Place warm chicken tenders on top of the salad. Drizzle generously with honey mustard or your dressing of choice. Sprinkle with salt and pepper to taste.
10. **Serve:** Serve immediately while the chicken is hot and the greens are crisp.

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