

Sriracha Bacon Elevated Loaded Salad Bowl: Pepper Jack Power!

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INGREDIENTS

4 slices of bacon (your preferred thickness)
1 head of romaine lettuce
1/2 cup cherry tomatoes, halved
1/4 cup red onion, thinly sliced
1/4 cup shredded carrots
1/4 cup corn kernels (fresh, frozen, or canned and drained)
1/4 cup black beans (canned, rinsed, and drained)
1/4 cup diced avocado
1/4 cup shredded pepper jack cheese
2 tablespoons Sriracha sauce
2 tablespoons ranch dressing
Salt and pepper to taste (for seasoning and dressing)

DIRECTIONS

1. Cook the : Bacon: In a skillet over medium heat, cook the 4 slices of bacon until they are perfectly crispy. Remove the bacon from the skillet and place it on a paper towel-lined plate to drain off excess grease. Once cooled, crumble the bacon into small pieces.
2. Prepare the : Salad Base: Wash and chop the romaine lettuce into bite-sized pieces. Place the chopped lettuce in a large mixing bowl.
3. Add the : Veggies and Cheese: To the bowl with the lettuce, add the halved cherry tomatoes, thinly sliced red onion, shredded carrots, corn kernels, black beans, diced avocado, and shredded pepper jack cheese.
4. Make the : Dressing: In a small separate bowl, combine the 2 tablespoons of Sriracha sauce and 2 tablespoons of ranch dressing. Whisk well until thoroughly combined. Taste and adjust to your preferred level of spice and creaminess.
5. Dress the : Salad: Drizzle the prepared Sriracha-ranch dressing over all the salad ingredients in the large bowl. Season lightly with salt and pepper to taste.
6. Toss and : Serve: Using large tongs or your hands, gently toss the salad until all the ingredients are evenly coated with the dressing. Divide the loaded salad among serving bowls.
7. Finally, top each bowl with the crumbled, crispy bacon.
8. Enjoy! Serve the Sriracha Bacon Elevated Loaded Salad Bowl with Pepper Jack Power immediately and savor this spicy, bacon-loaded goodness!

SWAPS & NOTES

For convenience, you can also use pre-cooked bacon bits, but freshly cooked crispy bacon is always superior!

Lettuce: Romaine provides a great crunch, but mixed greens, iceberg, or even spinach could be used.

Veggies: This recipe is highly customizable!

Feel free to add or swap veggies like diced cucumber, bell peppers, radishes, or even a handful of cilantro.

TIPS FOR SUCCESS

Crispy Bacon: The crispiness of the bacon is crucial for texture.

Fresh Ingredients: Use fresh, vibrant vegetables for the best taste and visual appeal.

Dress Just Before Serving: To prevent the lettuce from wilting and the avocado from browning, dress the salad immediately before serving.

Customizable Heat: Adjust the Sriracha to your personal spice tolerance.

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