

## BLT Chicken Salad: A Smoky, Creamy Twist on a Classic Sandwich

BLT Chicken Salad: A Creamy, Smoky, and Irresistible Lunch



**TIME**  
**10 min**

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### INGREDIENTS

2 cups cooked chicken, shredded or diced  
6-8 slices of bacon, cooked and crumbled  
1 cup cherry tomatoes, halved  
1/2 cup mayonnaise (or Greek yogurt for a lighter option)  
2 tablespoons ranch dressing (store-bought or homemade)  
1 tablespoon apple cider vinegar  
1/2 teaspoon smoked paprika  
1/4 teaspoon garlic powder  
Salt and freshly ground black pepper to taste  
2-3 cups chopped romaine lettuce

### DIRECTIONS

- 1.** Prep the : Chicken: If your chicken isn't already cooked, prepare it now. Shred or dice the chicken and place it in a large mixing bowl.
- 2.** Cook the : Bacon: Cook your bacon until it's crispy. Once it's cooled slightly, crumble it into small pieces. Reserve a little for garnish if you like.
- 3.** Make the : Dressing: In a small bowl, whisk together the mayonnaise, ranch dressing, apple cider vinegar, smoked paprika, garlic powder, salt, and pepper.
- 4.** Combine : Ingredients: Add the halved cherry tomatoes and crumbled bacon to the bowl with the chicken.
- 5.** Mix : It Up: Pour the dressing over the chicken mixture and stir everything together until the chicken is evenly coated.
- 6.** Add : Lettuce: Right before serving, gently fold in the chopped romaine lettuce. You can also serve the chicken salad on a bed of the lettuce.
- 7.** Serve: Serve immediately and enjoy!

### SWAPS & NOTES

Chicken: Rotisserie chicken is a great shortcut here. Leftover chicken from my favorite Mexican Chicken and Rice Casserole works perfectly, too.

You can also poach or bake chicken breasts specifically for this recipe.

Dressing: For a lighter option, you can swap the mayo for Greek yogurt or even avocado.

### TIPS FOR SUCCESS

**Keep It Crispy:** To keep the lettuce from getting soggy, always wait to add it until the last possible minute.

If you're meal prepping, store the chicken salad and the lettuce separately and combine them right before you eat.

**Dicing:** Shredding the chicken gives you a more classic, creamy chicken salad texture, while dicing it gives you more distinct pieces.

Both work great, so it's a matter of personal preference.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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