

LOADED CHICKEN & BROCCOLI SALAD



INGREDIENTS

- 3 slices bacon, chopped
- 1 pound chicken tenders
- 1/2 tsp ground pepper
- 1/2 tsp salt
- 1/3 cup whole-milk Greek-style yogurt
- 1/3 cup mayonnaise
- 2 Tbsp chopped fresh dill
- 1 1/2 Tbsp cider vinegar
- 1/2 tsp garlic powder
- 1 crown broccoli, stem and florets chopped into 1/2-inch pieces (about 4 cups)
- 3/4 cup shredded sharp cheddar cheese
- 1/2 cup sliced scallions



Serves: 4

**Serving
Size:
1 1/2 cups**

**Calories:
394**

Recipe courtesy of eatingwell.com

DIRECTIONS

1. In a large skillet over medium heat, cook chopped bacon, stirring often, until crisp (about 6 minutes). Remove with a slotted spoon and place on a paper towel-lined plate.
2. Season chicken tenders with 1/4 tsp each salt and pepper. In the same skillet over medium heat, cook chicken, flipping occasionally, until browned and cooked through (165°F), about 4-6 minutes per side. Transfer to a cutting board, rest 5 minutes, then cut or shred into bite-size pieces.
3. While chicken cooks, whisk together yogurt, mayonnaise, dill, vinegar, garlic powder, and remaining 1/4 tsp each salt and pepper in a large bowl.
4. Add chopped broccoli, bacon, and chicken; toss to coat. Stir in cheese and scallions to combine.