



# FRESH & SWEET BEAN SALAD WITH GRILLED CHICKEN

SERVES: 4 SERVINGS | PREP & COOK TIME: 20 MINUTES

### INGREDIENTS

- 1 can (15 ounces) READ 3 Bean Salad, chilled
- 1/4 cup honey
- 1/2 teaspoon coarsely ground black pepper
- 4 ears fresh sweet corn (see Notes)
- 1/2 cup finely diced red onion
- 1/2 medium cucumber, diced into 1/4-inch pieces, peeled if desired
- 1 medium red bell pepper, diced into 1/4-inch pieces
- 1/2 cup cherry tomatoes, halved
- 12 ounces prepared grilled chicken strips (chilled) (see Notes)

#### INSTRUCTIONS

- 1. Cut corn kernels from cobs. Place corn in large bowl.
- 2. Add reserved beans, red onion, cucumber, red bell pepper, cherry tomatoes, and 3/4 of the dressing. Toss well to combine.
- 3. Arrange grilled chicken strips on top of the salad. Drizzle with the remaining dressing.

#### DRESSING:

1. Drain the liquid from the can of READ 3 Bean Salad into a bowl (reserve the beans for later). Whisk honey and black pepper into bean liquid until well incorporated. Let dressing stand while preparing Bean Salad.

NOTES:

3 cups frozen corn kernels, thawed, can be used in place of fresh corn.

Grilled chicken strips can be found in the prepared, refrigerated meats section of most supermarkets.

## FIND IT ONLINE:

https://www.readsalads.com/recipes/2021/05/05/fresh-sweet-bean-salad-with-grilledchicken

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