

BBQ Sriracha Chicken & Bacon Salad

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- 2 chicken breasts, cut in strips
 - 6 slab bacon strips, cut in squares
 - 1 Spanish onion, sliced thinly
 - 1 package of spinach
 - 1 box of button mushrooms, sliced
 - 2 heirloom tomatoes, quartered
 - 1 red pepper, sliced
 - 5 tbsp. of Guy Fieri's BBQ Sriracha Sauce (or go crazy and make your own!)
 - olive oil, salt & pepper

In a frying pan, add two tbsp of olive oil and bring heat to medium high. Fry bacon until crispy. Set bacon aside. Using the pan drippings, sauté the onions, mushrooms and red peppers until soft. Add chicken strips, keep stirring until chicken is thoroughly cooked (about 10 minutes). Add BBQ Sriracha sauce to the chicken & veggie mixture. Let it simmer for 5 minutes. Mix with spinach or mixed greens and top with the cut tomatoes and bacon crisps. Enjoy!