Roscoe Salad

Yield: 10 servings

Ingredients:

Pickled Green Beans
1 1/2 cups HEINZ VINEGAR
1 1/2 cups Water
2 tablespoons Salt
1/4 cup Sugar
1/2 tablespoon Garlic, chopped
1/2 teaspoon Fresh Dill, chopped
1/2 teaspoon Red Pepper Flakes
1 1/4 pounds Green Beans, cleaned and trimmed

Deviled Eggs
10 each Large Hard Boiled Eggs
1/4 cup KRAFT MAYONNAISE
1 tablespoon GREY POUPON DIJON MUSTARD
1 teaspoon TAPITIO HOT SAUCE
1/4 teaspoon Salt
1/4 teaspoon Pepper

Croutons
5 cups Cornbread Cubes, 1/2"
2 1/2 teaspoons Parsley, chopped
2 1/2 teaspoons Chili Powder
1 1/4 teaspoon Garlic Salt
2 1/2 tablespoons Olive Oil

Salad
1 1/4 cup BULLS EYE BBQ SAUCE
1 1/4 cups KRAFT RANCH DRESSING
2 1/2 pounds Salad Greens
10 ounces Cucumber, halved and sliced
10 ounces Celery, sliced
10 ounces Grape Tomatoes
10 ounces CHEDASHARP SHREDDED CHEESE
10 each 4-ounce Grilled Chicken Breast, sliced

Directions:

1. Day in advance: Prepare the pickled green beans by bringing the vinegar, water, salt, sugar, garlic, dill and pepper flakes to a boil in a medium pot.
2. Add the green beans, simmer for 1 minute, remove from the heat and allow to cool. Refrigerate until ready to use.
3. Prepare the deviled eggs, by cutting the eggs in half and scooping out the yolks into a small bowl.
4. Mix the yolks with the mayonnaise, mustard, hot sauce, salt and pepper.
5. Place the mixture into a piping bag and fill each egg white.
6. Preheat oven to 400 F.
7. Prepare the croutons tossing the cornbread cubes with the parsley, chili powder, garlic salt and oil.
8. Place the season bread cubes onto a sheet pan and bake for 10 minutes.
9. Mix together the BBQ sauce and Ranch dressing.
10. Assemble each salad on a serving plate/bowl starting with a 4 ounce bed of salad greens. Top with 1 oz. cucumber, 1 oz. celery, 1 oz. tomatoes, 1 oz. cheese, 2 oz. pickled green beans, 1 chicken breast fanned out, 2 deviled egg halves and 1 oz. croutons.
11. Serve with 1/4 cup BBQ Ranch Dressing on the side.

Recipe and photo courtesy of Kraft Heinz