

Chicken Fajita Salad with Poblano-Buttermilk Dressing

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Serves: 4

Prep: 30 min. plus marinating

Cook: 30 min.

Cost: \$9.80 (\$2.45/person)

Juice of 2 limes

2 skinless, boneless chicken breasts (about 1 pound)

1/4 cup plus 2 tablespoons extra-virgin olive oil

Salt and black pepper

2 poblano chiles, halved and seeded

1 sweet onion (about 1/2 pound), thickly sliced

1/2 cup buttermilk

4 medium flour tortillas

1/4 teaspoon cayenne pepper

1 large head romaine lettuce, torn into bite-size pieces

Preheat a grill or grill pan to medium. In a shallow bowl, pour all but 2 teaspoons of the lime juice over the chicken, add 1 tablespoon olive oil and turn to coat; season with salt and black pepper. Cover and let marinate at room temperature for 15 minutes.

Meanwhile, in a large bowl, toss the poblanos and onion with 2 tablespoons olive oil; season with salt and black pepper. Transfer the poblanos to the grill and tent with foil. Grill, turning occasionally, until softened, 10 to 15 minutes. Transfer to a large bowl, cover and let stand for 15 minutes. Meanwhile, grill the chicken and the onion, turning once, 5 to 6 minutes per side; let cool.

Peel the poblanos. Using a food processor, puree one-third of the poblanos with the buttermilk, 1 tablespoon olive oil and the remaining 2 teaspoons lime juice; season with salt and black pepper. Slice the remaining poblanos and transfer to a medium bowl. Coarsely chop the onion and add to the poblanos.

Brush the tortillas with the remaining 2 tablespoons olive oil and season with the cayenne pepper, salt and black pepper. Grill, turning once, until crisp, about 2 minutes; cut into wedges.

In a large bowl, toss the romaine lettuce with half of the poblano dressing. Slice the chicken and serve on top of the romaine. Add the poblanos, onions and the remaining dressing; top with the tortilla chips.