



## **Chicken & Spinach Salad with Bacon Dressing**

3 cups cooked chicken, cut into short strips (from 1 purchased roast chicken)

1 bag of raw baby spinach leaves (6 oz.)

6 bacon slices, cut into ½ inch pieces

½ medium sized red onion, thinly sliced

3 tablespoons balsamic vinegar



Place chicken and spinach in a large salad bowl. Cook bacon in large skillet over medium high heat until crispy. Using slotted spoon, transfer bacon to paper towels. Pour off all but 3 tablespoons drippings from skillet. Add onion and vinegar to remaining 3 tablespoons of drippings in skillet. Stir to heat through, scraping up browned bits (1 min).

Pour dressing over chicken and spinach. Add bacon and toss to coat. Season salad with salt and pepper to taste. Serve and enjoy.