

BEER GRILLED CHICKEN SALAD



INGREDIENTS

- 1 recipe ranch dressing
- 1 cup halved cherry tomatoes
- 1 cup blue cheese crumbles
- 2 avocados, sliced
- 1 cup corn
- 2 hard-boiled eggs, chopped
- 4 slices bacon, chopped

CHICKEN:

- 3–4 lbs. boneless chicken thighs

MARINADE:

- 1 bottle Yuengling Light Lager 99
- 3 Tbps. olive oil
- 2 Tbps. minced garlic
- 1 tsp dried oregano
- 2 tsp kosher salt
- 1 freshly ground black pepper

RANCH DRESSING

- 3 cloves garlic
- ½ cup chopped onions
- 1 cup mayonnaise
- ½ cup sour cream
- 3 Tbsp. chopped parsley
- 1 Tbsp. ground black pepper
- ¼–½ cup buttermilk as needed
- salt to taste

INSTRUCTIONS

Place the chicken in a gallon size zip-close bag or an airtight container. Stir together the marinade ingredients and pour over the chicken. Seal and turn the bag or container to coat the pieces evenly. Let rest in the refrigerator for 4–24 hours.

Preheat the grill to medium heat. For boneless chicken thighs, cook the meat 3–5 minutes on each side, roughly, or as needed.

RANCH DRESSING

Place all ingredients in food processor and mix until smooth.



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★ LIGHT ★
LAGER
99
CALORIES