

[Fried Chicken Salad with Basil-Buttermilk Dressing](#)

By Marianne Williams, "Southern Living Magazine," June/July 2022

Active Time: 10 minutes

Total Time: 10 minutes

Ingredients

1 cup chopped fresh basil

½ cup mayonnaise

1/3 cup whole buttermilk

1 medium garlic clove, coarsely chopped (1 tsp.)

½ teaspoon granulated sugar

½ teaspoon onion powder

1 teaspoon kosher salt, divided

6 cups, packed mixed greens (8 oz.)

8 ounces fried chicken tenders, cooled and cut into 1-1/2-inch pieces, (about 2-1/2 cups)

2 ounces extra-sharp Cheddar cheese, shredded (about ½ cup)

Directions

1. Place basil, mayonnaise, buttermilk, garlic, sugar, onion powder, and ¾ teaspoon of the salt in a food processor. Process until completely combined and smooth, 15 to 30 seconds. Transfer to a small bowl; set aside.
2. Place greens, fried chicken, cheese, and remaining ¼ teaspoon salt in a large bowl. Drizzle ½ cup dressing over mixture; gently toss to coat. Divide evenly among 4 plates; drizzle with remaining ½ cup dressing.