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## Warm Barbecue Chicken Salad (Crock Pot)

Prep Cook Time: All Day

SERVES 4

### Ingredients:

1.5 to 2 lb. Packages, boneless chicken breasts  
1 can corn, heated, drained  
1 package bacon, cooked, crumbled  
1-2 bags salad  
2 tomatoes, chopped  
½ red onion, sliced in rings  
1 cup shredded mozzarella  
18 oz. bottle BBQ sauce

### Steps

1. Season chicken with salt and pepper. Place in Crock-Pot. Add ¼ cup water. Cook on LOW all day. Remove from pot, cool slightly and shred.
2. Combine 1 cup BBQ sauce with shredded cheese. Spread in greased square baking dish. Cover; bake at 350 degrees for 35 minutes. Heat remaining sauce in a pan over medium low heat. Fry bacon to desired doneness/crispness.
3. On each plate, layer salad as listed; lettuce, heated corn, crumbled bacon, tomatoes, onion and warm chicken, then cheese. Serve with remaining sauce.