

Portillos Chopped Salad

★★★★★ 5 from 96 votes



This copycat **Portillos Chopped Salad** is the best of all worlds — romaine lettuce, pasta, bacon, cheese, tomatoes, and cooked chicken all tossed in an easy homemade vinaigrette, and enjoyed from the comfort of your own home.

Prep Time:
15 minutes

Cook Time:
0 minutes

Total Time:
15 minutes

Servings: 6 servings

Ingredients

- 6 slices of bacon, cooked til crisp and chopped
- 1 cup cooked ditalini pasta
- 3 cups chopped romaine lettuce
- 2 green onions, chopped
- ½ cup gorgonzola or blue cheese crumbles
- 1 cup cherry tomatoes, chopped
- 2 cups diced cooked chicken, optional

Dressing

- ⅓ cup olive oil
- ¼ cup white wine vinegar
- ½ cup mayo
- 1 tablespoon lemon juice
- 2 teaspoons Herbs de Provence, or Italian seasoning
- 2 teaspoons minced garlic
- ¼ cup finely grated parmesan cheese
- 2 teaspoons sugar

Instructions

1. Combine dressing ingredients in a food processor or blender and pulse til smooth.
2. Combine bacon, pasta, lettuce, gorgonzola, tomatoes, and chicken (if using). Toss with dressing and serve immediately.

Notes

Make ahead: If making ahead, cover tightly with plastic wrap and keep in the fridge - wait to toss with dressing until just before serving.

Nutrition

Calories: 555 kcal, Carbohydrates: 25 g, Protein: 21 g, Fat: 41 g, Saturated Fat: 10 g, Polyunsaturated Fat: 12 g, Monounsaturated Fat: 17 g, Trans Fat: 1 g, Cholesterol: 66 mg, Sodium: 523 mg, Potassium: 454 mg, Fiber: 2 g, Sugar: 3 g, Vitamin A: 2328 IU, Vitamin C: 9 mg, Calcium: 136 mg, Iron: 2 mg

Course: Salad **Cuisine:** American **Author:** [Tiffany](#)

<https://www.lecremedelacrumb.com/portillos-chopped-salad/>