

Avocado Chicken Salad

Only tip we have, use cherry tomatoes instead of regular ones.

- Servings - about 3 to 5
- Prep time - 5 minutes
- No cook time

Ingredients

- 2 avocados
- Small spoonful of mayonnaise
- Cherry tomatoes, chopped
- Green onions, chopped
- Fresh cilantro, chopped
- Lime juice to taste
- Cumin to taste
- Dried oregano to taste
- Cayenne pepper, just a dash
- Salt and pepper to taste
- Cooked chicken, shredded

Protocol

1. Scoop out all of the deliciousness found in an avocado into a large mixing bowl.
2. Add in the mayo and mash with a fork or potato smasher until creamy texture is achieved.
3. Add in the chopped cherry tomatoes, green onions, cilantro and flavor with the rest of the above ingredients except the shredded chicken to your specific taste.
4. Once tastiness has been achieved, mix in the shredded chicken, cover in plastic wrap and chill in the fridge for an hour.
5. Serve with some chips and enjoy!