

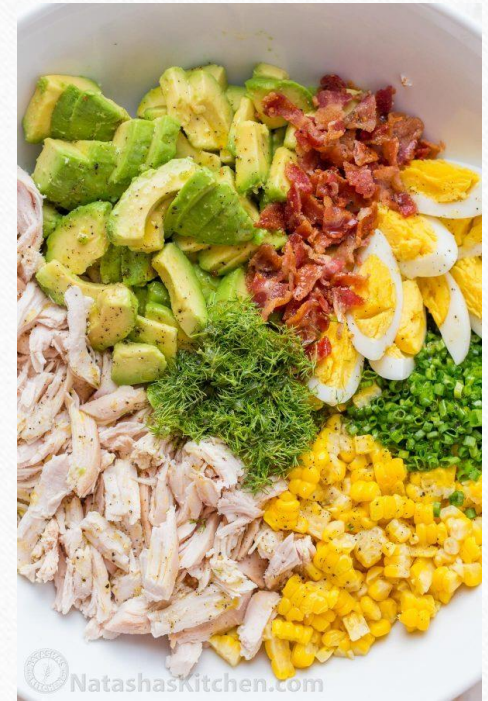
# Avocado Chicken Salad

By: [www.natashaskitchen.com](http://www.natashaskitchen.com)



# Ingredients:

- 2 large cooked chicken breasts: shredded or chopped
- 2 large avocados
- 1 cup corn from 1 cooked cob
- 6 oz. lean bacon cooked and chopped
- 1/4 cup chives or green onion chopped
- 2 tbsp. Dill chopped, or to taste



# Ingredients: Lemon Dressing

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- 3 tbsp. lemon juice freshly squeezed
- 3 tbsp. extra virgin olive oil
- 1 tsp. sea salt or to taste
- 1/8 tsp. black pepper

# Instructions:

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1. Dice or shred 2 large chicken breasts (or Rotisserie chicken for convenience) and place into a large mixing bowl
2. Peel and pit 2 large avocados, slice into bite sized pieces and add to the mixing bowl.
3. Add 1 cup of cooked corn (freshly cooked corn is the best), toss in  $\frac{1}{4}$  cup chopped green onion, chopped bacon, and 2 tbsp. fresh Dill.
4. Add dressing ingredients to a small bowl and stir to combine. Drizzle over your salad and toss to combine. Serve with slices of hard boiled egg if desired.