



avocado chicken salad;

1. (ah-voh-kah-doh chee-kehn sah-lahd) *noun*. Fresh chicken salad tossed with grilled corn, avocado, and bacon.
2. Produces 4 Servings.
3. Preparation 30 mins.
4. Oven temperature set to --.

Ingredients;

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|---------------------------|---------------------|
| 2 cooked chicken breasts | 2 large avocados |
| 1 c. corn | 6oz bacon |
| ¼ c. green onion, chopped | 1 Tbsp. dried dill |
| 2 hard boiled | 3 Tbsp. lemon juice |
| 3 Tbsp. olive oil | 1 tsp. salt |
| ½ tsp. pepper | |

Instructions;

1. Cook bacon, and remove to a plate, and crush into small pieces. Add to large bowl.
2. If corn was not previously grilled, remove most of the bacon grease from the pan, then return to heat. Add corn to the pan and cook until slightly charred, then add to the large bowl.
3. While corn is cooking, dice or shred cooked chicken breasts. Add to bowl.
4. Peel and pit avocados and slice into bite sized pieces and add to bowl.
5. Add green onion, dill, chopped hard-boiled egg, and salt and pepper.
6. Toss everything together and eat straight as a chicken salad, or serve over chips as an appetizer.