## **Oven Roasted Chicken Salad**

(from previously made Whole Chicken Oven Roasted)



PREP TIME: 10 MINUTES

COOK TIME: 0 MINUTES

TOTAL TIME: 10 MINUTES

Author: Christi Davis

Recipe type: Gluten Free / Dairy Free

Yield: 1 Serving

## **Ingredients:**

- 2 Cups Organic Spring Mix Lettuce
- 4 oz. Organic Oven Roasted Chicken (from Oven Roasted Whole Chicken)
- 1 Mini Organic Cucumber Chopped
- ½ Medium Avocado Sliced
- ¼ Cup Walnuts Chopped
- 1 TBSP Minced Red Onion
- 1 TBSP Organic Extra Virgin Olive Oil
- 1 TBSP Organic Balsamic Vinegar (Used Fig Infused from Wegman's)
- 1/4 1/2 TSP Himalayan Sea Salt
- ½ TSP Garlic Powder

## **Instructions:**

- 1. In salad bowl place lettuce on bottom. Add cucumber and sprinkle with red onion.
- 2. Add walnuts and avocado.
- 3. Sprinkle sea salt and garlic powder on top.
- 4. Drizzle olive oil and vinegar on top.
- 5. Toss to mix in your dressing.
- 6. Top with chicken.

\*Try and use all organic ingredients if possible.

ChristiHealthCoach.com