Grilled Chicken, Avocado and Mango Salad



Pair grilled chicken with creamy avocadoes and sweet mangoes for this sweet-savoury salad. Perfect for warm days or nights when you want to stay cool.

Ingredients

- □ 12 oz grilled chicken breast, sliced (from 1 lb raw)
- □ 1 cup diced avocado
- □ 1 cup diced mango, from 1 1/2 mangos
- □ 2 tbsp diced red onion
- □ 6 cups baby red butter lettuce

For the vinaigrette:

- □ 2 tbsp olive oil
- □ 2 tbsp white balsamic vinegar
- □ salt and fresh cracked pepper to taste

Instructions

- 1. Whisk vinaigrette ingredients and set aside.
- 2. Toss avocado, mango, chicken and red onion together.
- 3. Fill a large salad platter with baby greens or divide on 4 small dishes.
- 4. Top with chicken/avocado mixture and drizzle half the dressing on top.
- 5. Serve with remaining dressing if desired.

From **Skinny Taste** (skinnytaste.com)