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# southwestern chopped chicken salad

Looking for a fiesta in a bowl? You've found it with this Southwestern Chopped Chicken Salad, a tasty combination of chunky avocado, roasted chicken, shredded cheese and crunchy tortilla chips all tossed in a spicy salsa dressing.

SERVES: 4

## ingredients

- 1 head iceberg lettuce, chopped
- 4 tomatoes, seeded and diced
- 1 avocado, peeled and diced
- 1 roasted deli chicken, breast meat shredded
- 3/4 cup shredded cheddar or Monterey Jack cheese

### Creamy Salsa Dressing

- 1/2 cup sour cream
- 1/2 cup salsa
- 1/4 cup mayonnaise
- 1/2 cup canned chopped green chilies
- 1 lime, juiced
- 1 tbsp sugar
- 1/2 tsp ground cumin
- 1/4 tsp chili powder
- 2 cups crumbled tortilla chips, for topping

## directions

1. Place lettuce, tomatoes, avocado, chicken and grated cheese in a large bowl.
2. For the dressing, in a medium bowl, whisk sour cream, salsa, mayonnaise, chopped green chilies, lime juice, sugar, cumin and chili powder.
3. Add dressing to salad bowl, tossing well to coat. Sprinkle salad with crumbled tortilla chips.



julie albert & lisa gnat

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