

Hometown COOKIN'

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AVOCADO CHICKEN Salad

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INGREDIENTS

Avocado Chicken Salad

- 1/4 cup chives (green onion) chopped
- 2 large cooked chicken breasts, shredded or chopped
- 2 large avocados
- 1 cup cooked corn
- 6 oz lean bacon, cooked and chopped
- 2 tbsp dill, chopped

Lemon Dressing

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



INSTRUCTIONS

1. Add the shredded chicken breasts to a large bowl
2. Peel and pit the avocados, slice into bite-sized pieces, and add to the bowl.
3. Add the cooked corn, chives (green onions), chopped bacon, and dill. Set aside.
4. Add the lemon dressing ingredients to a small bowl, stir to combine. Drizzle over your salad and toss to combine. Serve with slices of hard boiled eggs if desired.

