Avocado Chicken Salad

EASY | RECIPE

Ingredients:

½ cup fat-free plain Greek yogurt

- 1 tsp cumin
- 1 lime, juice and zest
- 3 tbsp cilantro, finely chopped
- 1 medium tomato, diced
- ½ ripe avocado, diced

2 green onions, white part only, diced

- 1 jalapeño, seeded and diced
- 2 cups cooked **chicken breast**, diced
- ¼ tsp each **salt** and **pepper**, or more to taste



Method:

In a medium bowl, blend together yogurt, cumin, lime and cilantro. Fold in tomato, avocado, onion, jalapeño and chicken breast. Stir to combine. Season with salt and pepper. Serving suggestions: Enjoy atop salad greens, stuffed into a whole-grain pita, or on warm corn tortillas.

Makes 6 servings. Per serving:

278 calories | 35g protein | 10g total fat | 2g saturated fat | 6g mono fat | 2g poly fat | 78g cholesterol | 11g carbohydrate | 3g sugar | 4g fiber | 393mg sodium