



RECIPE | TOMATOES

# GRILLED SOUTHWEST CHICKEN SALAD



15 min

15 min  
PREP



4



medium

0 min  
COOKING



## INGREDIENTS

Recipe created by *Heather Englund*

**2 dry pints** Organic Sangria® Medley Tomatoes, halved  
**1.5 lb** grilled chicken breasts, diced  
**1** large head of romaine lettuce, chopped  
**1** can of black beans, drained  
**1** avocado, sliced  
**2 cups** of sweet corn, roasted  
**¼ cup** green onion, minced  
**¼ cup** cilantro, chopped

### For the Dressing:

**1** chipotle pepper in adobo sauce  
**½ cup** avocado oil mayonnaise  
**¼ cup** plain kefir  
**2 tbsp** lime juice  
**1 tbsp** coconut aminos  
**1 tsp** garlic granules  
**½ tsp** sea salt



## DIRECTIONS

- 1 Combine the dressing ingredients into a blender and blend until smooth. Set aside until ready to use.
- 2 In a large serving bowl, add all the remaining ingredients together. Drizzle with the creamy dressing and toss to combine. Enjoy!

Pro tip: If you want to level up your chicken with a homemade marinade combine ½ cup minced cilantro, juice of 1 lime, 1tbsp extra virgin olive oil, 1 tsp sea salt and 1 tsp of chili powder in a large bowl. Let chicken marinate for 30 minutes prior to grilling.

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