

RECIPE | TOMATOES



GRILLED SOUTHWEST CHICKEN SALAD



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Recipe created by *Heather Englund*



15 min

15 min
PREP.

0 min
COOKING



4



medium

INGREDIENTS

2 dry pints Pure® Flavor 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 marinade for 30 minutes prior to grilling.