



# AVOCADO CHICKEN SALAD

**MAKES 2-4 SERVINGS**

1. Combine all ingredients in a mixing bowl. Cover and refrigerate for at least 30 minutes.
2. Serve in a pita pocket, on crackers, or just eat it plain. Also great in a sandwich with lettuce and tomato.
3. For leftovers, seal tightly with plastic wrap and keep in the fridge for 1-2 days.

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## INGREDIENTS

- 2 cups shredded chicken
- 1 avocado, mashed
- 1/2 cup fat-free plain Greek yogurt
- 2 tsp. lime juice
- 1 tsp. fresh cilantro, chopped
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. garlic powder