

Chicken Fajita Salad



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes
Cook Time: 10 minutes

Ingredients

For the Chicken:

- 1-1/2 lb of Thin Boneless Skinless Chicken Breast
- 2 Tbsp of Olive Oil
- Juice of 1 Lime
- 1/2 tsp of Chili Powder
- 1/2 tsp of Oregano
- 1/2 tsp of Cumin
- 1/2 tsp of Paprika
- 1/2 tsp of Granulated Garlic
- Salt, to taste

For the Dressing:

- 1/2 cup of Plain Greek Yogurt
- 1 cup of Fresh Cilantro
- 2 Scallions, roughly chopped
- Juice of 1 Lime or more, according to taste
- 1 Tbsp of Olive Oil
- Salt, to taste

For the rest of the salad:

- Fresh Lettuce of your choice
- 2 Bell Peppers, halved and seeded
- Scallions or REd Onion, sliced
- 1/2 cup of Pico De Gallo Salsa
- 1 Avocado, sliced

1) Toss the chicken with the spices, lime juice, olive oil and salt, cover and pop it in the fridge for about a half an hour. In the meantime, work on the dressing.

2) In a food processor, add all of the ingredients for the dressing and blend until smooth, adjust the seasoning and lime according to taste, then place it in a container with a tight fitting lid and pop it in the fridge for about a half an hour.

3) Grill the chicken, peppers and onions on a hot indoor or outdoor grill, then assemble on a bed of greens with some avocado and pico and a drizzle of dressing. Serve the rest of the dressing on the side and dig right in!

