

Fiesta Chicken Salad: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
<p>FOR THE DRESSING</p> <ul style="list-style-type: none">• 1/2 c. plain yogurt (I use Greek)• 1 T. taco seasoning (I use mild)• 3 T. extra virgin olive oil• 1 t. minced garlic• 2 t. honey• 2 t. apple cider vinegar• 1 Jalapeño pepper (seeded and finely diced)• juice of 1 lime• salt, to taste <p>FOR THE SALAD:</p> <ul style="list-style-type: none">• 6 c. chopped lettuce (I use Romaine)• 6 cups cubed cooked chicken (I use grilled)• 1 can (15 oz.) corn; drained and patted dry• 1 can (15 oz.) black beans; drained and rinsed• 2-3 tomatoes; diced• 1 avocado; diced• 1/2 red onion; diced• 1 c. shredded cheddar cheese• a handful of chopped cilantro• crushed tortilla chips (for garnish)	<ul style="list-style-type: none">• In a medium bowl, combine all ingredients for the dressing, mix well and refrigerate until ready to eat.• In a large bowl/platter/serving dish, layer lettuce and all toppings EXCEPT tortilla chips.• Cover and refrigerate until ready to serve.• Serve with dressing and crushed chips on the side.

Serves 6

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