

Avocado Chicken Salad Recipe



This Avocado Chicken Salad recipe is a keeper! Easy, excellent chicken salad recipe with lemon dressing, plenty of avocado, irresistible bites of bacon and corn. Optional: For even more protein, we add 2 hard boiled eggs, halved or quartered.

Author: Natasha of [NatashasKitchen.com](https://natashaskitchen.com) **Servings:** 6 as a side dish **Calories:** 324

Prep Time: 15 mins **Total Time:** 15 mins



Ingredients

Avocado Chicken Salad Ingredients:

- 2 large cooked chicken breasts, shredded or chopped
- 2 large avocados
- 1 cup corn, from 1 cooked cob
- 6 oz lean bacon, cooked and chopped
- 1/4 cup Chives , (or green onion), chopped
- 2 Tbsp Dill, chopped, or to taste

Lemon Dressing:

- 3 Tbsp lemon juice, freshly squeezed
- 3 Tbsp extra virgin olive oil
- 1 tsp sea salt, or to taste
- 1/8 tsp black pepper

Instructions

1. Dice or shred the 2 large cooked chicken breasts and place into a large mixing bowl.
2. Peel and pit 2 large avocados, slice into bite-sized pieces and add to the mixing bowl.
3. Add 1 cup of cooked corn (freshly cooked corn is best), toss in 1/4 cup chopped green onion, chopped bacon, and 2 Tbsp fresh Dill.
4. Add dressing ingredients to a small bowl and stir to combine. Drizzle over your salad and toss to combine. Serve with slices of hard boiled egg if desired.

Notes

*Use rotisserie chicken, cook your own chicken breast seasoned with salt and pepper or use well-drained canned chicken.

**For a healthier salad, you can use uncured turkey bacon which tastes amazing, but has less fat.

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