

IN THE KITCHEN WITH



Cilantro Chicken Salad

- 2 oven roasted chicken breast, shredded or diced
- 1/2 cup mayonnaise
- 1 scallion, chopped
- 1/2 red pepper diced
- 1 lime zested and juice
- 1/4 cup chopped cilantro
- 1/4 teaspoon salt and pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon of cumin
- pinch of chile powder
- 1 tablespoon olive oil
- 2 beefsteak tomatoes (optional)

To Roast Chicken:

Pre-set oven 350 degrees. Place chicken breast on baking sheet, coat with olive oil and a bit of salt and pepper. Bake for 15-20 minutes. Juices will run clear and chicken will be lightly browned.

Combine chicken, mayonnaise, scallions, lime zest and juice, and cilantro. Season to taste with salt, pepper, garlic powder, cumin, and chile powder to taste.

Core out tomatoes, remove seeds. Fill with chicken salad and enjoy!