

Chipotle Chicken Salad by Lynn's Recipes



A super simple salad that is perfect for lunch or a light dinner.

Chipotle Chicken Salad

Ingredients:

Dressing:

- 1/3 cup chopped fresh cilantro
- 2/3 cup light sour cream
- 1 Tablespoon minced chipotle chili, canned in adobo sauce
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 4 teaspoons fresh lime juice
- ¼ teaspoon salt

Mix above ingredients together well and then set aside while you make the salad.

Salad:

- 4 cups romaine lettuce torn or shredded
- 2 cups chopped roasted skinless, boneless chicken breasts -- I used a rotisserie chicken from the deli at my grocery store
- 1 cup cherry or grape tomatoes, halved
- ½ cup diced avocado
- 1/3 cup thinly, vertically sliced red onion

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- 1 (15-ounce) can black beans, drained and rinsed
- 1 (8-3/4 ounce) can whole kernel corn, drained and rinsed

Combine lettuce and remaining ingredients in a large bowl. Drizzle the dressing over the salad and toss gently to coat. Serve immediately.

You can make this spicier if you add a spoonful of the adobo sauce from the can. You may also substitute kidney or pinto beans for the black beans, if you prefer.

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