

SMOKED CHICKEN & AVOCADO SALAD

Serves 1 – Fresh, healthy lunch option



Ingredients 1 Smoked Chicken Breast 1 tsp Olive oil 1/2 Small avocado diced 1 tsp Red wine vinegar 1 tbsp Flat-leaf parsley, roughly chopped 1 Medium tomato chopped 1/2 Small red onion -

thinly sliced

Thickly slice the Smoked Chicken Breast and mix together with the salad ingredients. Season and add the oil.