

# SMOKED CHICKEN, AVOCADO & MANGO SALAD

*Serves 4 – Delicious Summer salad*



## **Ingredients**

*2tbsp Sweet chilli sauce*

*3tbsp Lemon or lime juice*

*1tbsp **Fino Olive oil***

*1 Ripe mango*

*½ a Cucumber sliced*

*1 Punnet of cherry tomatoes*

*½ a Small red onion, thinly sliced*

*Large handful of basil leaves*

*1 Firm avocado, sliced*

*4 Handfuls of mesclun leaves*

*2 **Smoked Chicken Breasts***

Whisk the sweet chilli, lemon juice and **Fino Olive oil** together to make the dressing. Season to taste with salt and pepper. Add the mango, cucumber, tomatoes, red onion, avocado, basil, mesclun, and the **Smoked Chicken** to a big bowl. Then add the dressing to the salad. Toss the salad in the bowl to ensure the dressing cover all the salad.