

SMOKED CHICKEN, MANGO & LIME SALAD

Our [Smoked Chicken](#) Salad Recipe with Avocado, Mango and Lime is a delicious Summer dish

Serves 4

Ingredients

- 2 [Smoked Chicken Breasts](#), sliced
- 1 Ripe mango, sliced
- 1 Firm avocado, sliced
- 1 lime, cut into wedges
- 4 Handfuls of mesclun leaves
- 1 small handful of fennel
- 1 tbsp [Fino Olive Oil](#)
- 1 tbsp [Balsamic Vinegar](#)
- Twist of black pepper
- Pinch of [Halen Môn Sea Salt](#)



Whisk the [Fino Olive Oil](#), [Balsamic Vinegar](#), [Halen Môn Sea Salt](#) and black pepper together to make the dressing.

Add the mango, mesclun, fennel and the [Smoked Chicken](#) to a big bowl. Pour the dressing over the salad and toss the salad to ensure the dressing covers all the salad. Garnish with slices of lime.

Enjoy!

This Smoked Chicken Salad Recipe would also be delicious with a [Welsh Honey](#) and [Dijon Mustard](#) dressing.