
Southwestern Chicken Salad

The Essential Southern Living Cookbook

Servings: 6

Start to Finish Time: 20 minutes

3/4 cup mayonnaise

1/4 cup chopped cilantro

3 tablespoons fresh lime juice

2 teaspoons chili powder

1 teaspoon minced garlic

1/2 teaspoon ground cumin

4 cups grilled chicken, chopped

3/4 cup poblano pepper, diced

table salt (to taste)

6 (six to eight inch) tortillas, warmed

diced mango (for topping)

diced avocado (for topping)

diced tomatoes (for topping)

shredded Monterey Jack cheese (for topping)

In a large bowl, whisk together the mayonnaise, cilantro, lime juice, chili powder, garlic and cumin. Stir in the chicken and poblano pepper. Season with salt.

Serve in warm tortillas with the desired toppings.

Sandwiches

Per Serving (excluding unknown items): 445 Calories; 29g Fat (56.2% calories from fat); 7g Protein; 43g Carbohydrate; 3g Dietary Fiber; 10mg Cholesterol; 511mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 Fat.